

Senso

BETWEEN THE LAKE AND THE MOUNTAINS

tasting

COURGETTE

tomato water and stuffed courgette flower

STORTINI GREEN BEANS

lake sardine, heater honey and olive extract

LETTUCE

green peas and chub fish consommé with licorice

SPAGHETTI

Lugana Doc Wine and bay powder

BREAD BREAK

sourdough and alpine but butter

CHAR

lemon and carrots

GUINEA FOWL

in three ways with spring onion

MILLE-FEUILLES

chantilly cream and strawberries

150 euro

Antologia

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SHIITAKE MUSHROOM FROM TRENTINO

lavaret fish, shiitake and beer emulsion

PLIN

marinated eel

BREAD BREAK

sourdough and alpine hut butter

LAKE GARDA TROUT

marinated radish, celeriac sauce

ROSESCAKE

peach, lemon and parsley sauce, almond and buffalo milk ice cream

110 euro

The tasting menu is offered for the whole table.

It is possible to choose a la carte dishes from our tasting menus:

2 dishes, dessert 100 euro

3 dishes, dessert 120 euro

Wine pairing

REMUS 60

From the Celtic “*primitive*”:
to the rediscovery of the origins.

AMBIOS 80

From the Celtic “*journey*”:
an itinerary among the great terroirs.

Dear guests, in the presence of allergies, we ask you to notify the maitre d ‘so that he can offer you the most welcome alternative. We also remind you that in the realization of our creations we choose fresh ingredients, only exceptionally do we adopt negative temperature reduction procedures.