



**Executive Chef**  
Filippo Oggioni

**Sous Chef**  
Simone Salmin

*"From the outset, my philosophy has been to distill recipes to their essence,  
refine them, and reinterpret tradition in a contemporary way"*  
G. Marchesi

Our menus are intended for the entire table

Wine pairing  
€90

Cold-infusions pairing made with botanicals from our Garden  
€50

Cheese cart selection from Master Affineur Stefano Lunardi  
€25

*In order to guarantee the highest possible quality,  
all cooking is à la minute, without vacuum or pre-cooking processes.*

*Dear Guests, we invite you to report any food allergies or intolerances to the staff.  
The list of allergens present in each individual dish is available on request.*

*Some ingredients may be subjected to blast chilling treatment according to current legislation.*



BIANCA

S U L L A G O

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## AURORA

During spring, Bianca's botanical garden is an awakening of colors and scents, a drawing palette used by the kitchen every day with respect, sensitivity and technique, letting nature guide the creative process.

€110

## PENSIERI

The best raw materials reveal themselves; they tell ancient stories with a new twist. A journey between bold and harmonious flavors, where "le fil rouge" combines elegance and passion.

€150

## LAGO

The still waters of the lake and the breath of the mountains define this proposal: freshness and depth. A respectful encounter that listens to and preserves the values of the land through the rhythm of the seasons.

€120