



LE GARDENIE
in Terrazza

Executive Chef Mattia Bartoli
Restaurant Manager Mimmo Fella
Wine Curator Alessio Altomare

In caso di allergie o intolleranze, Vi preghiamo di informare il nostro personale per consultare il libro degli allergeni. Non escludiamo contaminazioni crociate. Alcuni ingredienti possono essere surgelati all'origine o congelati in loco in base alla disponibilità del mercato.

Please kindly advise the staff of any allergies or food restrictions, we cannot guarantee the absence of cross contaminations of allergens.

Should you wish to check the allergens' book, please do not hesitate to ask our staff.
Some ingredients may be frozen at origin or frozen on site depending on market availability.

DEGUSTANDO CON LO CHEF

TASTING WITH OUR CHEF
DEGUSTATION MIT UNSEREM CHEF

"Delight yourself with a culinary journey through six dishes created from the imagination of our chef. Each course is a unique expression of culinary creativity, designed to tantalize your senses and satisfy your palate. From the boldest creations to the most surprising flavor combinations, let our chef guide you through an unforgettable gastronomic experience."

6 PORTATE A FANTASIA DEL NOSTRO CHEF
6 COURSES OF OUR CHEF'S FANTASY
6 GÄNGE NACH DER PHANTASIE DES KÜCHENCHEFS

140 PER PERSONA, PER PERSON PRO PERSON

For an immersive and fulfilling tasting adventure, we suggest delving into a trio of meticulously chosen wines or immersing yourself in the full tasting experience.

ABBINAMENTO VINI (3 | 5 CALICI)
DELIGHT (3 GLASSES)
OPULENCE (5 GLASSES)
WEIN-BEGLEITUNG (3 | 5 GLÄSER)

35 | 55 PER PERSONA, PER PERSON, PRO PERSON

DEGUSTANDO IL LAGO

4 PORTATE PER SCOPRIRE I SAPORI DEL GARDA DA NOI INTERPRETATE
4 COURSES TO DISCOVER THE LAKE GARDA'S FLAVOURS, INTERPRETED BY US
4 GÄNGE ZUR ENTDECKUNG DER AROMEN DES GARDASEES, VON UNS
INTERPRETIERT

SALMERINO | BARBABIETOLA | CAVIALE
ARCTIC CHAR | BEETROOT | CAVIAR
CHAR | ROTE BETE | KAVIAR

BOTTONI DI LUCCIO | GAMBERI DI FIUME | LIMONE DEL GARDA | FINOCCHIO MARINO
PIKE RAVIOLI "BUTTONS" | CRAYFISH | GARDA LEMON | SEA FENNEL
HECHT RAVIOLI-KNÖPFE | KREBSE | GARDA-ZITRONE | MEERESFENCHEL

TROTA | ROSSINI
TROUT | ROSSINI
FORELLE | ROSSINI

DESSERT

90 PER PERSONA,
PER PERSON, PRO PERSON

DEGUSTANDO L'ORTO

MENU VEGETARIANO
VEGETARIAN MENU
VEGETARISCES MENÜ

CIPOLLA ROSSA DI TROPEA | CACIO E PEPE
TROPEA RED ONION | CHEESE AND BLACK PEPPER
TROPEA ROTE ZWIEBEL | KÄSE UND SCHWARZER PFEFFER

RISONI | PARMIGIANO VACCHE ROSSE | PEPERONI | PISELLI | MENTA
RISONI "PASTA" | RED COW PARMESAN | PEPPERS | PEAS | MINT
RISONI "PASTA" | ROTER KUHPARMESAN | PAPRIKA | ERBSEN | MINZE

ERBETTE | TOPINAMBUR | NOCCIOLE DEL PIEMONTE
HERBS | JERUSALEM ARTICHOKE | PIEDMONT HAZELNUTS
KRÄUTER | TOPINAMBUR | HASELNÜSSE AUS DEM PIEMONT

DESSERT

90 PER PERSONA,
PER PERSON, PRO PERSON

ANTIPASTI

STARTERS
VORSPEISEN

CRUDO DI MARE

RAW SEAFOOD SELECTION

ROHE MEERESFRÜCHTE 60

FOIE GRAS | ANGUILLA | ASPARAGI | VANIGLIA | ZENZERO 

FOIE GRAS | EEL | ASPARAGUS | VANILLA | GINGER

FOIE GRAS | AAL | SPARGEL | VANILLE | INGWER 30

TARTARE DI MANZO | CAVIALE | PREZZEMOLO

BEEF TARTARE | CAVIAR | PARSLEY

RINDER-TATAR | KAVIAR | PETERSILIE 30

CIPOLLA ROSSA DI TROPEA | CACIO E PEPE 

TROPEA RED ONION | CHEESE AND BLACK PEPPER

TROPEA ROTE ZWIEBEL | KÄSE UND SCHWARZER PFEFFER 26

CAPPESANTE | SEDANO RAPA | CRESCIONE

SCALLOPS | CELERIAC | WATERCRESS

JAKOBSMUSCHELN | SELLERIE | BRUNNENKRESSE 28

SALMERINO | BARBABIETOLA | CAVIALE

ARCTIC CHAR | BEETROOT | CAVIAR

CHAR | ROTE BETE | KAVIAR 28


PRIMI PIATTI

STARTERS
VORSPEISEN

RISOTTO GAMBERI ROSSI CHINOTTO THE VERDE RISOTTO RED PRAWNS CHINOTTO GREEN TEA RISOTTO ROTE GARNELEN CHINOTTO GRÜNER TEE	36
SPAGHETTI GARUM DI AGRUMI ALLORO  SPAGHETTI CITRUS GARUM LAUREL SPAGHETTI CITRUS GARUM LORBEER	28
PAPPARDELLA FARAONA SPUGNOLE TARTUFO NERO GRANO SARACENO PAPPARDELLA GUINEA FOWL MORELS BLACK TRUFFLE BUCKWHEAT PAPPARDELLA PERLUHN MORCHELN SCHWARZER TRÜFFEL BUCHWEIZEN	32
GNOCCHI DI BACCALÀ POLPO CACCIUCCO COD GNOCCHI OCTOPUS CACCIUCCO KABELJAU-GNOCCHI OKTOPUS CACCIUCCO	30
RISONI PARMIGIANO VACCHE ROSSE PEPPERONI PISELLI MENTA  RISONI "PASTA" RED COW PARMESAN PEPPERS PEAS MINT RISONI ROTER KUHPARMESAN PAPRIKA ERBSEN MINZE	28
BOTTONI DI LUCCIO GAMBERI DI FIUME LIMONE DEL GARDA FINOCCHIO MARINO PIKE RAVIOLI "BUTTONS" CRAYFISH GARDA LEMON SEA FENNEL HECHTKNÖPFE FLUSSKREBSE GARDA-ZITRONE SEEFENCHEL	30

SECONDI PIATTI

MAIN COURSES
HAUPTGÄNGE

ASTICE ARRABBIATA LOBSTER ARRABBIATA HUMMER ARRABBIATA	60
PICCIONE AGLIO NERO CARCIOFI PIGEON BLACK GARLIC ARTICHOKE TAUBE SCHWARZER KNOBLAUCH ARTISCHOCKEN	38
FILETTO WELLINGTON PICCOLI VEGETALI  FILLET WELLINGTON SMALL VEGETABLES FILET WELLINGTON KLEINES GEMÜSE	35
RICCIOLA BURRO BIANCO UOVA DI SALMONE VONGOLE TACCOLE AMBERJACK WHITE BUTTER SALMON ROE CLAMS SNOW PEAS AMBERJACK WEISSE BUTTER LACHSROGEN MUSCHELN ZUCKERSCHOTEN	35
TROTA ROSSINI TROUT ROSSINI STYLE FORELLE ROSSINI ART	35
ERBETTE TOPINAMBUR NOCCIOLE DEL PIEMONTE  HERBS JERUSALEM ARTICHOKE PIEDMONT HAZELNUTS KRÄUTER TOPINAMBUR HASELNÜSSE AUS DEM PIEMONT	30

DOLCI

DESSERT

MILLEFOGLIE CHANTILLY LAMPONI MILLEFEUILLE CHANTILLY RASPBERRIES MILLEFEUILLE CHANTILLY HIMBEEREN	18
FRUTTA VERDURA VIOLETTA E CAVOLO VIOLA FRUIT VEGETABLES VIOLET AND PURPLE CABBAGE FRÜCHTE GEMÜSE VEILCHEN UND BLAUKOHL	18
MERINGATA MORE ANETO MELA VERDE MERINGUE MORE DILL GREEN APPLE BAISER BROMBEEREN DILL GRÜNER APFEL	18
CIOCCOLATO CARMELLO SALATO ROSMARINO CHOCOLATE SALTED CARAMEL ROSEMARY SCHOKOLADE SALTED CARAMEL ROSMARIN	18
BABA AL RUM ANANAS CARDAMOMO BABA AL RUM PINEAPPLE CARDAMOM BABAS MIT RUM ANANAS KARDAMOM	18
CRÊPES SUZETTE	28
GELATI E SORBETTI (VANIGLIA, CIOCCOLATO, PISTACCHIO, LIMONE, MANGO, FRAGOLA, FRUTTO DELLA PASSIONE) ICE CREAM AND SORBETS (VANILLA, CHOCOLATE, PISTACHIO, LEMON, MANGO STRAWBERRY, PASSION FRUIT) EIS UND SORBETS (VANILLE, SCHOKOLADE, PISTAZIE, ZITRONE, MANGO, ERDBEERE, PASSIONSFRUCHT)	16
SELEZIONE DI FORMAGGI CHEESE SELECTION AUSWAHL AN KÄSESORTEN	28