



ACCOMPANYING OUR FINGER FOOD...

Franciacorta DOCG Dosaggio Zero € 14
“Blanc de Blancs”, Cavalleri
(Chardonnay)

Champagne Ay Brut € 18
“Special Cuvée ”, Bollinger
(Pinot Nero 60%, Chardonnay 25%, Pinot Meunier 15%)

Lugana DOC € 9
“Vitium”, Armea, 2019
(Turbiana)

A. Bourgogne Blanc c. € 12
“Cuvee Saint Vincent”, Vincent Girardin, 2015
(Chardonnay)

THE WATERS...

Oxigenia € 6
(Water enriched whit ozone, still/sparkling, R.F. <172> MG/L)

Lurisia € 7
(Still or sparkling water R.F. 34,8 MG/L)

Perrier € 8
(French sparkling water R.F. 479 MG/L)



DEGUSTATION MENU “Freehand...”

(Exclusively for the whole table)

€ 100 per person with seven courses

An exciting menu full of new culinary experiences and experiments created by our chef Fabrizio Molteni... Who always discovers new ingredients and methods for Menu preparations

DEGUSTATION MENU “Our history...”

(Exclusively for the whole table)

€ 90 per person with five courses

Crispy scampi and sea bass,
lemon, chive, fruit and vegetables € 35*

Tartare of scallops “pizzaiola style” € 28*

Tortelli with gorgonzola and mascarpone,
Breton lobster, walnuts € 35*

Morone fish from the Ligurian Sea in the salamander oven,
leek and shitake, roast meat sauce reduction € 35*

Pre dessert

Camomile and lemon, almond, Garda oil € 16*

Small sweet delicacies

DEGUSTATION MENU “Vegetarian”

(Exclusively for the whole table)

€ 80 per person with five courses

“Coque Royal” ...

Summer 2020 € 25*

*Carosello cucumber lemon and mint, greek goat yogurt,
Torpedino tomatoes marinated in its fermented juice,
pickled yellow zucchini, oxalis, sprouts, vegetable extract*

Eggplant ravioli,
candied and smoked, broth from Provola cheese € 27*

Zucchina “alla scapece” with sour sauce of toasted bread € 28*

Pre dessert

Red fruit, coconut, dark chocolate V € 15*

Small sweet delicacies

**À LA CARTE prices*




À LA CARTE...

Lobster and melon in light gelatine of shellfish with mint leaves	€ 38
“Raw fish” (5 courses)	€ 51
Squid, carrot and basil	€ 28
Beef tartare, fermented apricot, marinated egg, emulsion of sea urchins	€ 27
“Vertical rice” <i>risotto, sumiso, lemon, black garlic, vegetable broth, roasted leek</i>	€ 29
Lukewarm spaghetti salad, smoked butter, extract of green apple, oyster and caviar <i>Tribute of our Chef Fabrizio Molteni to his MAESTRO GUALTIERO MARCHESI</i>	€ 35
Paccheri pasta creamed with white Genovese rabbit sauce, candied tomatoes, marjoram leaves	€ 28
Cereals, grains, sprouts and vegetables in a soup of parmesan crust and lemon grass	€ 29
National Catfish in chaudfroid, aromatic powder, beet and caviar	€ 35
Filet of red scorpionfish poached with seafood	€ 38
Sea bass from Olbia in salt crust, steamed potatoes, sauce “crudaiola style” (for 2, 3, 4... persons)	€ 38 pp
Roasted breast of guineafowl, corn from the griddle and corn milk, caramelized pop-corn	€ 36
“Pluma” cut of pork, fig sauce, watermelon with Vermouth	€ 36
Chateaubriand, Béarnaise sauce, “Ponte Neuf” potatoes with duck fat, its juice and crispy bread (for 2, 3, 4... persons)	€ 39 pp
Selection of cheese, Bread, “Sampi” honey, jams (according to the season)	€ 25
Mixed salad	€ 8
Baked potatoes flavored with fine herbs	€ 8
Grilled vegetables	€ 10



OUR PATISSERIE...

Camomile and lemon, almond, Garda oil	€ 16
Figs, walnut, yogurt from goat milk	€ 15
Savarin, mango, raspberries and fermented hibiscus	€ 16
Liquorice, coffee and moscovado	€ 18
Red fruit, coconut, dark chocolate 	€ 15
“Poker” of tastes of our patisserie (4 courses)	€ 26
Ice cream: Cream with Madagascar vanilla, cream with Tahiti vanilla, cream from salted pistachio nuts	€ 13
Sorbets: Lemon, strawberry, chocolate	€ 13
Fresh fruit (according to availability)	€ 15

The menu might be changed according to the offers of the market

Cover € 8

*We kindly ask you to inform us about
possible allergies and/or food intolerances*

In this restaurant we serve products
which contain or can contain allergens according to:
ANNEXE II of the regulation EU N° 1169/2011

The menu might be changed according to the offers of the market.

For the preparation of some of our plates we use natural food additives.

Fish destined for raw consumption has been undertaken
to a preventive treatment, which corresponds to the regulations
and could afterwards be kept at a temperature of
≤ −18° C for 24 hours / −35° C for 15 hours (Reg. EC 853/04).

Please note that smoking is not permitted in this restaurant
according to the law of 16th January 2003 n. 3 art 5.

GRAZIE PER AVERCI SCELTO
THANKS FOR CHOOSING US
DANKE, DASS SIE UNS AUSGEWÄHLT HABEN

IL NOSTRO STAFF

OUR STAFF

UNSER STAFF

Fabrizio Molteni (Chef de cuisine)

Vania Viapiana (Sous Chef de cuisine)

Elena Mor (Chef pâtissier)

- Giampiero Pezzella • Elisa Pinaroli • Daniele De Franceschi
- Khan Zaman Muhammad (Plongeur) • Riaz Asad (Plongeur)

Massimo Volpi (Directeur)

Carlo El Allaoui (Maître d'Hotel)

Mustapha El Allaoui (Maître de restaurant)

Andrea Borini (Sommelier)

- Bardashevich Raman • Hamed Boujlil
- Isak Gerges • Hamed Ben Naima

Ada Campus (Chef Concierge)

- Israiel Ragheb (Réceptionniste)
- Mariana Prendi (Femme de chambres)

*Nel QR code qui sotto troverete gli ingredienti delle nostre ricette
e la lista degli allergeni*

*You can find the ingredients of our recipes and a list of the allergens
in the QR code below*

*Im untenstehenden QR-Code finden Sie die Zutaten unserer Rezepte
und eine Liste der Allergene*

