



ACCOMPANYING OUR FINGER FOOD...

Franciacorta DOCG dosage 2 gr/lt "Blanc de Blancs", Cavalleri <i>(Chardonnay)</i>	€ 15
Champagne Reims Brut "Brut Réserve", Charles Heidsieck <i>(Pinot nero, Chardonnay, Pinot Meunier)</i>	€ 20
Lugana DOC "Vitium", Armea, 2021 <i>(Turbiana)</i>	€ 10
A. Pouilly-fumé C. "Tradition", Serge Dagueneau & Filles, 2021 <i>(Sauvignon)</i>	€ 15

THE WATERS...

Oxigenia <i>(Water enriched whit ozone, still/sparkling, R.F. <172> MG/L)</i>	€ 7
Lurisia <i>(Still or sparkling water R.F. 34,8 MG/L)</i>	€ 8
Perrier <i>(French sparkling water R.F. 479 MG/L)</i>	€ 9

DEGUSTATION MENU “Our history...”

(For the whole table only)

€ 130 per person with five courses

€ 150 per person with seven courses

Available at lunch until 2:00 p.m., dinner until 10:00 p.m.

The iconic dishes that signaled our history

Welcome delicacies

Since 2008 Crispy scampi and sea bass,
lemon, chive, “fruit and vegetables”

Since 2020 “pizzaiola” style char tartare

Since 2012 Tortelli with gorgonzola and mascarpone,
Breton lobster, walnuts

Since 2017 Morone fish,
browned butter roasted potato, reduced roasted meat sauce, black truffle

Pre dessert

Since 2023 Salted pear, saffron, hazelnuts

Small sweet delicacies

In addition, if you like:

Risotto, albedo, smoked butter, tench jus

Partridge cooked “à l’ancienne”, leeks terrine, bigarade sauce

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

Cover € 9

DEGUSTATION MENU “Today...”

(For the whole table only)

€ 150 per person with seven courses

€ 170 per person with nine courses

Available at lunch until 1:30 p.m., dinner until 9:30 p.m.

An exciting menu in the name of experimentation, but also connected with tradition, created by our chef Fabrizio Molteni who always discovers new ingredients and finds original techniques for combining them in his food preparation.

Welcome delicacies

Scallops e Caviar,
beurre blanc flavoured with horseradish, black cabbage

Pheasant salad, foie gras, radicchio, pomegranate, apple, stuffed bao

Fresh pasta Pacchero,
prawns sashimi, roasted sweet pepper sauce, parsley,
smoked herring caviar

Plin, salva cremasco cheese fondue, sage extract.
Beef broth infused with roasted oranges

Roasted sole, parsley, vanille. Clams

Roasted and then glazed with robatayaki sweetbread,
Vermouth sauce, roots, chestnuts

Pre dessert

Pumpkin, mandarin, liquorice

Small sweet delicacies

In addition, if you like:

Celeriac matured with chopped coffee beans, star anise and koji.
Orange, rocket salad and Grana Padano cheese

Chocolate and orange

À LA CARTE...

€ 95 (only at lunch) per each person with two courses

€ 115 per each person with two courses and dessert

€ 140 per each person with three courses

€ 155 per each person with three courses and dessert

Celeriac matured with chopped coffee beans, star anise and koji.
Orange, rocket salad and Grana Padano cheese

Since 2008 Crispy scampi and sea bass,
lemon, chive, “fruit and vegetables”

Since 2020 “pizzaiola” style char tartare

Scallops e Caviar,
beurre blanc flavoured with horseradish, black cabbage

Pheasant salad, foie gras, radicchio, pomegranate, apple, stuffed bao

Risotto, albedo, smoked butter, tench jus

Since 2012 Tortelli with gorgonzola and mascarpone,
Breton lobster, walnuts

Fresh pasta Pacchero,
prawns sashimi, roasted sweet pepper sauce, parsley,
smoked herring caviar

Plin, salva cremasco cheese fondue, sage extract.
Beef broth infused with roasted oranges

Since 2017 Morone fish,
browned butter roasted potato, reduced roasted meat sauce, black truffle

Roasted sole, parsley, vanille. Clams

Roasted and then glazed with robatayaki sweetbread,
Vermouth sauce, roots, chestnuts

Partridge cooked “à l’ancienne”, leeks terrine, bigarade sauce

Selection of cheese, bread, jams (according to the season)

Since 2023 Salted pear, saffron, hazelnuts

Pumpkin, mandarin, liquorice

Chocolate and orange

Vanilla ice cream whipped at the moment