Here, in the evening... Dinner

florèa Ristorante

Get started

Selection of Savigni Cured Meats with artisanal giardiniera and Tigelle *Selection of cured meats from the Savigni estate, Sambucano ham, organic mortadella, Cinta Senese salami and Finocchiona, accompanied by homemade pickled vegetables and artisanal tigelle (1, 9)*
€ 18

Raw red prawns with burrata, coral and citrus sauce and lime powder
Red prawn carpaccio with burrata, prawn emulsion, citrus gel and lime powder (2, 5, 7)
€ 20

Eggs with Aperol
Onion Cream with Egg at low temperature and Aperol (3, 7)
€ 20

Amberjack tartare, candied pumpkin and citrus juice
Amberjack with Candied Pumpkin Gel, Lime, Grapefruit and Orange Juice (4)
€ 22

Beef Croquette, Lime Juice, Walnut Oil and Meat Gravy
Beef and collagen croquettes with meat sauce and crispy bread (1, 3, 5,6,7,8,9,10,11)
€ 18

The first courses

Tortellini in Capon broth *Traditional*
tortellini with rolled dough with a rolling pin cooked in capon broth (1, 3, 7, 8, 9)
€ 17

Tagliatelle with meat sauce
Tagliatelle rolled out with a rolling pin with Cinta Senese ragout (1, 3, 7, 9, 12)
€ 16

Carnaroli risotto creamed with green chard, with fossa cheese and crispy bacon
Creamed carnaroli risotto (7,9)
€ 18

Guinea fowl ravioli with hazelnut butter, dates and olive earth
Ravioli made with a high percentage of egg yolk flavored with cocoa with guinea fowl and date filling accompanied by black olive earth (1; 3; 7)
€ 18

Ravioli with seafood with Scampi and Mint Bisque
Ravioli made with a high percentage of yolk pastry with seafood, seasoned with a creamy scampi bisque (1, 2, 3, 4, 9, 14)
€ 18

Fregula with seafood
Fregula creamed with fresh catch of the day (1, 2, 3, 4, 14)
€ 20

The second courses

Sliced Beef with Crispy Vegetables and Smoked Salt
Grilled sliced beef with steamed vegetables sautéed and smoked Maldon salt
€ 27

Venison loin, sweet potato cream creamed with peanut butter and sweet and sour onions
Low Temperature Venison Loin with Sweet Potatoes with Peanut Butter and Sweet and Sour Onions with Apple Cider Vinegar (3,7,8, 9)
€ 27

Margarita Beef
Braised Beef Cheek with Collagen Extract, Salt and Lime at -30°C Vaporized with Tequila (7, 9,12)
€ 27

Scallops with Potato Cream, Guanciale and Black Tea
Grilled scallops with Maldon room, Potato cream, Crispy Guanciale and Black Tea mousse (7; 14)
€ 24

Grilled Sea Bass Fillet with Aromatic Herbs
Sea bass fillet cooked on the skin side only to maintain hydration, potato cream with extra virgin olive oil and aromatic herbs (4)
€ 24

Gratin Dauphinois with Truffle and Seasonal Mushrooms *(7)*
€ 22

Side dishes

Mixed seasonal vegetables	€ 8
Baked potatoes	€ 8
Seasonal salad	€ 7

Desserts

Fruit Sorbet
€ 8

Sangiovese pears with Dulce de Leche *(7)*
€ 8

Baked cream with cocoa caramel decoction *(1, 3, 7)*
€ 8

Tiramisu *(1, 3, 7)*
€ 8

Tenerina with Macadamia Ice Cream *(1,3, 7)*
€ 8

Fresh fruit
€ 8

Cheese Tasting with artisanal mustards
Tasting of Italian and French cheeses, accompanied by our mustards, berries and sprouts (7, 9)
€ 28

In our kitchen, every dish comes to life at the moment. We select **raw materials of the highest quality**, which we process and transform internally with care, respecting their authenticity and seasonality.
We do not anticipate what deserves to be prepared express: **Each course is created and cooked at the time of order**, to best preserve their aromas, textures and flavors. For this reason, some dishes may require a few minutes longer.
A wait that is part of our idea of cuisine: authentic, artisanal and made at the moment.

Allergen Legend: (1) Gluten; (2) Crustaceans; (3) Eggs and Derivatives; (4) Fish; (5) Peanuts and Derivatives; (6) Soy; (7) Milk and Dairy Products; (8) Nuts; (9) Celery; (10) Mustard; (11) Sesame; (12) Sulfur dioxide and sulphites; (13) Lupins; (14) Molluscs.

Please contact the staff for any need

The souls of florèa

florèa
Ristorante

... where Taste meets Wellness ...

Florèa was born from the meeting of different skills and sensibilities, united by a common vision: to build an authentic and recognizable gastronomic experience.

Chloe Facchini, Executive Chef, leads the project with a professional career gained in some of the European gastronomic capitals and in starred kitchens. Face of the program "It 's always noon" on Rai 1, she has consolidated her culinary identity in Bologna, her hometown. The encounter with the Upper Rhine Valley and Helvetia today represents a new stage in his journey.

Ludovico Gentile brings energy, technique and a strong identity linked to his Southern roots to the kitchen. Working on fire is one of the hallmarks of his cuisine, made up of clear flavors and great attention to the raw material.

Davide Busatta, who graduated with honors from the Hotel Institute, represents the growth and continuity of the project. Determined and curious, he enthusiastically contributes to the development of the brigade.

Antonio Falco, Room Manager completes the service with experience, professionalism, attention and care.

Florèa is waiting for you to discover a new expression of taste signed by Hotel Helvetia Thermal SPA.



HELVETIA
Hotel & Thermal SPA

Florèa vi aspetta per scoprire una nuova espressione del gusto firmato Helvetia Thermal SPA.