

menù degustazione

SERENDIPITY 8

“Lumachificio aureo”

*snails, elderflowers,
wild herbs*

Spring transparencies

*daikon, green papaya,
macadamia nuts, sudachi*

Sardine di Montisola

*polenta, Fatuli cheese,
Breme red onion*

Ravioli

*giolet bean miso,
fava beans, chicory, saffron*

Ancient wheat

*einkorn, seafood tartare,
mellarosa, buffalo mozzarella*

Grouper brocade

cocconut, green curry

Horse 100 days dry aged

*spring onions, mole, sumac,
cloud of bread*

“Colomba”

*nuka sablé, almond,
pompi candies,
sugar sprinkles*

180

Wine pairing 8 glasses 100

Wine Pairing 8 glasses of superior wines 160

Wine Pairing 5 glasses “The Excellencies” 500

The menu is served the same and only exclusively for the whole table

menù degustazione

SERENDIPITY 6

Spring transparencies

*daikon, green papaya,
macadamia nuts, sudachi*

Asetra Royal sturgeon

*gentle garlic cream,
fish grass, caviar*

Green lasagna

*baby goat ragù,
violet artichoke of Sant'Erasmus,
parsnip, licorice*

Red mullet toast

*almond sauce,
pepper miso*

Tandoori guinea fowl

*amberjack belly,
asparagus*

Rose cake

*English custard sauce, elderflower icecream,
rose jam made by armenian monks on
the island of San Lazzaro degli Armeni*

150

Wine Pairing 6 glasses 75

Wine Pairing 6 glasses of superior wines 120

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