

menù degustazione

SERENDIPITY 8

Finland memories

*wild trout, boletus mushrooms from Cadore
dandelion, cuttlefish eggs marshmallow*

Winter in the garden

*turnip tops, canvas,
savoy cabbage, sudachi*

Doge's bruschetta

*brioche bread, onion, foie gras,
goat cheese, Treviso radicchio*

Gnocchi incolla

cotechino, flaxseeds pesto, pumpkin

Red lentis torchiatini

*red mullet, abrotan,
fennel&curry sorbet*

BBQ eel

incense and peppers

Beef heart veils

Brussels sprouts, pomegranate

Cardoons, artichokes, topinambur

melissa, chai foam, spice bread powder water

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

Grey mullet

fermented almond, sea buckthorn

Winter in the garden

*turnip tops, canvas,
savoy cabbage, sudachi*

Ravioli

*snails, black cabbage,
burned onion*

BBQ turbot

*juniper flavoured potatoes,
oyster, bay leaf oil*

Roasted quail

chestnuts, radish

Winter flower

*parsnip, Buddha's hand,
banana, piña colada, litchis*

150

Wine Pairing 6 glasses 75

Wine Pairing 6 glasses of superior wines 120

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