

## CLASSIC TASTING MENU


FRIED PIZZA WITH TUNA CRUDO   
TUNA BELLY CREAM AND FRESH ALAJMO CAVIAR

SMOKED VENISON TARTARE   
WITH BLACK TRUFFLE

GOAT RAGU, SPRING PEA  
AND POTATO CAPPUCCINO

ARTICHOKE RAVIOLI   
WITH LOBSTER AND SEAFOOD

BONE MARROW  
CAVIAR AND CHAMPAGNE RISOTTO  
Dedicated to Alfredo Beltrame

ALPINE CHAR IN PUFF PASTRY  
WITH STINGING NETTLES AND WATERCRESS  
OR  
GRILLED BEEF RIBEYE WITH HERB PESTO   
WHOLE GRAIN MUSTARD, ASPARAGUS  
AND GREEN BEANS

CHILDHOOD MEMORY:  
MAMMA RITA'S MILK AND RICE

165 PER PERSON

The tasting menu is for the enjoyment of the entire table.

## ALAJMO "ONLY SALT" CAVIAR

with crispy focaccias and chive sour cream 

50 g .....	105
100 g .....	200

## LE CAVIALATE

with Alajmo wild smoked salmon, smoked Beluga sturgeon crispy focaccias and chive sour cream

250 g .....	500
500 g .....	1.000

## ANTIPASTI

ASPARAGUS WITH SIEVED EGG 

FRIED PIZZA WITH TUNA CRUDO 

TUNA BELLY CREAM AND FRESH ALAJMO CAVIAR

GOAT RAGU, SPRING PEA  
AND POTATO CAPPUCCINO

SMOKED VENISON TARTARE   
WITH BLACK TRUFFLE

HEN "IN SAOR" WITH CHICKEN LIVER PATE  
AND SALAD GREENS

## PRIMI

RED BEET GNOCCHI WITH GORGONZOLA SAUCE  
AND MOUNTAIN HERBS

SPRING VEGETABLE SOUP   
WITH BITTER GREENS, ASPARAGUS  
AND PAN BISCOTTO

ARTICHOKE RAVIOLI   
WITH LOBSTER AND SEAFOOD

TAGLIATELLE WITH SMOKED BUTTER  
SPECK, TWICE-REDUCED BROTH  
AND SMOKED PORK MEAT

 BONE MARROW  
CAVIAR AND CHAMPAGNE RISOTTO  
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## SECONDI

LANGOUSTINES 

WRAPPED IN FRIED PASTA DOUGH  
WITH SMOKED LETTUCE SAUCE

ALPINE CHAR IN PUFF PASTRY  
WITH STINGING NETTLES AND WATERCRESS

CRODA BIANCA CHEESE COTOLETTA  
WITH MIXED HERBS AND APPLE VINEGAR

ROASTED GUINEA HEN WITH ALFALFA  
JUNIPER SAUCE AND TRUFFLED POTATO PUREE

GRILLED BEEF RIBEYE WITH HERB PESTO   
WHOLE GRAIN MUSTARD, ASPARAGUS  
AND GREEN BEANS

## FORMAGGI

Selection of mountain cheeses  
served with mostarda and compotes.

## DOLCI

PROFITEROLES IN A CHOCOLATE POT

CHILDHOOD MEMORY:  
MAMMA RITA'S MILK AND RICE

LIGHT TIRAMISU

STRAWBERRY ELDERFLOWER SORBETTO    
WITH FRUIT SALAD AND FLOWERS

## À LA CARTE

All prices are in euros and per person.

1 or 2 DISHES: 70

3 DISHES: 95

4 DISHES: 115

👉 DISH WITH AN EXTRA CHARGE OF 20

COVER CHARGE: 5

 DAIRY FREE

 VEGAN