


CLASSIC TASTING MENU

SEARED SEA SCALLOPS 
WITH RAZOR CLAM
BEET AND BLACK TRUFFLE SOUP

FRIED PIZZA WITH RAW TUNA 
TUNA BELLY CREAM AND ALAJMO CAVIAR

ARTICHOKE RAVIOLI 
WITH LOBSTER AND SEAFOOD

BONE MARROW
CAVIAR AND CHAMPAGNE RISOTTO
Dedicated to Alfredo Beltrame

SMOKED VENISON TARTARE 

ALPINE CHAR BOURGUIGNON
CABBAGE, SEA WEED TARTARE
SEA SNAILS AND CRISPY POLENTA
OR
FALLOW DEER IN A SOFT GRAIN CRUST
WITH CIVET SAUCE AND VEGETABLE MILLEFOGLIE

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

MILLEFOGLIE OF RADICCHIO 

VEGETABLE CRUDITE

SESAME AND BLACK RICE CRISPS

SEARED SEA SCALLOPS 

WITH RAZOR CLAM

BEET AND BLACK TRUFFLE SOUP

FRIED PIZZA WITH RAW TUNA 

TUNA BELLY CREAM AND ALAJMO CAVIAR

MUSETTO PORK SAUSAGE
AND LENTIL "CAPPUCCINO"

SMOKED VENISON TARTARE 

SERVED ON BARK WITH BLACK TRUFFLE

PRIMI

RED BEET GNOCCHI
WITH GORGONZOLA AND ROQUEFORT SAUCE

ARTICHOKE RAVIOLI 

WITH LOBSTER AND SEAFOOD

FARRO LINGUINE WITH CAPERS
COFFEE POWDER AND RED ONION SAUCE

🍷 BONE MARROW
CAVIAR AND CHAMPAGNE RISOTTO
Dedicated to Alfredo Beltrame

CRISPY CANNELLONI ALLA BOLOGNESE


SECONDI

FRIED LANGOUSTINE INVOLTINI 
WITH LETTUCE SAUCE

ALPINE CHAR BOURGUIGNON
CABBAGE, SEA WEED TARTARE
SEA SNAILS AND CRISPY POLENTA

FALLOW DEER IN A SOFT GRAIN CRUST
WITH CIVET SAUCE AND VEGETABLE MILLEFOGLIE

POACHED EGG WITH BLACK TRUFFLE
SPINACH PARMESAN FONDUTA
AND BROCCOLI RABE

BRAISED BEEF CHEEK 
WITH CRISPY POTATO SPAGHETTI
AND CAULIFLOWER PUREE

VEAL FILET SCALOPPINA AL MARSALA
WITH TREVISO RADICCHIO
AND 30-MONTH MONTEVECCHIO FONDUTA

FORMAGGI

Selection of mountain cheeses
served with mostarda and compotes.

DOLCI

CHOCOLATE HAZELNUT TARTLET
WITH A CLOUD OF ZABAIONE

CHILDHOOD MEMORY:
MAMMA RITA'S MILK AND RICE

APPLE TART IN A COQUETTE
WITH CARAMEL GELATO

CHOCOLATE BEIGNET
WITH SAFFRON SAUCE AND LICORICE POWDER

MOUNTAIN PINE AND GRAPEFRUIT SORBETTO 
WITH CITRUS SALAD AND CANDIED CITRON

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