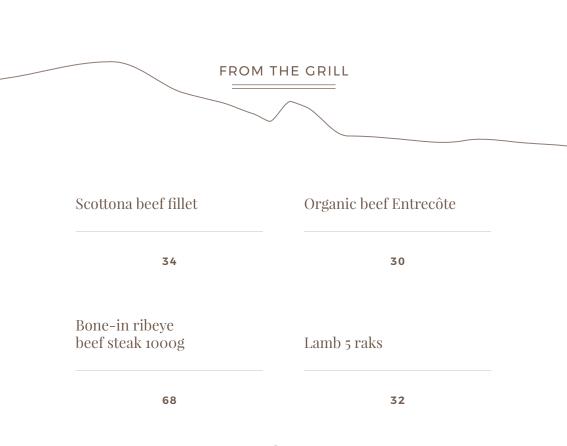
STARTERS		MEAT	
Roasted scallops with ginger pumpkin cream and asparagus chicory	24	Beef cheek braised in Teroldego wine with Storo polenta, stewed cabbage and green apple	30
"Mountain egg", Granpan foam, curly kale and smoked char	20	Pork tomahawk with mashed knob celery, Rwanda coffee cream from "I Druper" selection and turnip "Trentino" style	30
Marinated trout with dill, pink grapefruit, endive and soy sprouts	22	Baked deer saddle with black salsify, purple cabbage puree and blueberries	34
Beef tartare with preserved artichokes, black truffle and marinated yolk	24	purple cubbage purce and bracberries	
Tartlet with seasonal vegetable and root cream	20	TO SHARE	
FIRST COURSES		Italian appetizer with meat, fish and vegetables	48
Chestnut flour caserecce pasta with duck ragout and chicory	22	Risotto with artichokes and Nostrano Stravecchio cheese	48
Roasted potato dumplings with prawns,		Baked Sea bass with Brandy chestnut flan	58
turnip tops and lemon	24	Roasted free-range chicken with mountain herbs	54
Casolet plin ravioli, saffron cream, caper powder and cocoa beans	22	Selection of Italian cheeses, marmalades and mustards	24
Fusilloni pasta with krake ragout, olives from Taggia and chili	24	DESSERTS	
White corn and spirulina chiocciole pasta, pumpkin cream, black cabbage and truffle	L 22		
		Chestnut and tangerine Mont Blanc	14
FISH		Single-origin Satongo 72% black chocolate ingot with hazelnuts	14
Turbot fillet with cauliflower cream, chickpea fritters and coriander	34	Opera cake with coffee and almonds	14
		Vanilla and red fruits bavarese cake	14
Amberjack fillet in confit with Cuvée Lago EVO, brò brusà cream and fennel	32	Cafè gourmand (espresso coffee served with special dessert selection)	18
Alpine trout fillet, winter tubers caponata, vegetables and dried fruit	28	Classic Tiramisù	14



Served with roasted potatoes and seasonal vegetables, bearnaise sauce

