

Welcome Franciacorta and crispy Mediterranean

Lentil cream, kefir, mint oil and crunchy quinoa

Sourdough bread and wholemeal flours with soft butter

Raw wild Alaskan salmon, cevice sauce, amaretto crumble and hazelnut mayo

*Roasted cauliflower, mornay sauce, caper powder and sumac* 

*Risotto with artichokes, prawns and their bisque* 

Monkfish, lentils, horseradish cream and Mediterranean-style crumble





## Small tangerine granita, chocolate crumble, sour cream

Vanilla parfait and passion fruit sauce

Coffee and sweet pampering

Toast on the terrace!

Wines

Curtefranca Bianco Chardonnay by Uberti Chianti Castiglioni di Frescobaldi

*Price 120 € per person all inclusive*