TASTING MENU

land

Vento e onde dal mare di Jesolo

Celeriac crackers - beef consommé - coconut and honey gelée - pea blossoms [1, 7, 8]

Di fronte al Palazzo Carignano

Coalvi Fassona beef tartare - black kale meringue - tomato bread tuile - hazelnut pearls [1, 7, 8, 11]

Il comfort nel food

Fried polenta - Parmigiano foam - Parini confit egg yolk [1, 3, 5, 7, 8, 11]

Passeggiando nel bosco

Chestnut and porcini raviolo - venison stew and reduction - herbed moss - taleggio air [1, 3, 5, 7, 8, 9, 11, 14]

Tra cielo e campagna

Stuffed organic alpine-reared chicken breast - chanterelle mushrooms - quail egg - pumpkin - black kale - Re Fosco - leeks and Jerusalem artichoke with beetroot reduction [1, 3, 5, 7, 8, 9, 11, 14]

Un viaggio verso il nord Europa

Elk sirloin - foie gras rocher - quail leg and beetroot - morel mushrooms and demi-glace cream - fermented carrots and sauerkraut gelée [1, 3, 5, 7, 8, 9, 11, 14]

Dalle tre cime

Tiramisù cream - coffee biscuit - hazelnut and Criollo cacao cremoso - three-chocolate sponge and crumble - blueberry gelée [1, 3, 5, 7, 8]

With Our Compliments

Brown butter and honey madeleine
Raspberry and hibiscus macarons
Amarone della Valpolicella pâte de fruit
[1, 3, 7, 11]

White Truffle supplement available on every course, including dessert

120€ a persona

TASTING MENU

sea

Vento e onde dal mare di Jesolo

Celery crackers - crustacean consommé - coconut and honey gelée - pea blossoms [1, 4, 7, 13]

Rosa del vento del nord

Wild salmon sashimi with its caviar - daikon and citrus vinaigrette [1, 4, 7, 13]

Il bianco, il fumo, il sale

Crab - cauliflower smoked over Tuscan Antica Riserva Centenario cigar - dry-aged black lemon - yuzu pearls and chive citronette [1, 4, 7, 13]

Memorie di terra, anime dei tre mari

Casoncelli filled with seafood carbonara - warm shellfish emulsion with black pepper - red prawn tartare - celery oil and herring caviar [1, 4, 7, 13]

Il sottobosco e l'ecotropicale

Roasted lobster - porcini mushroom chawanmushi - dashi reduction - caramelised pineapple with Voatsiperifery pepper and pearls [1, 3, 4, 7, 9, 10, 11, 13]

3 sfumature perlacee

Halibut - scallop - percebes - celery-fermented apple [1, 3, 4, 7, 9, 10, 11, 13]

Il giardino d'inverno e la goccia di giada

Bergamot sorbet - kefir lime and aloe vera vacherin - mascarpone and Giada vanilla panna cotta [1, 3, 7, 13]

With Our Compliments

Brown butter and honey madeleine

Raspberry and hibiscus macarons

Millenium Matiguas cacao pod

[1, 3, 7, 11]

White Truffle [4] supplement available on courses 2, 3, 4 and 5, and on dessert
Caviar [4] supplement available on all courses except dessert

120€ a persona

TASTING MENU

veggie

Vento e onde dal mare di Jesolo

Celeriac crackers - coriander consommé - coconut and honey gelée - pea blossoms [1, 7, 10]

Rubino d'orto e mare di terra

Beetroot tartare - pea veil - tomato air and osmotic citrus saucee [8, 10]

Giardino sospeso

Smoked pumpkin cream - red cabbage and oil [7]

Armonia d'autunno

Fondant pear - goat's cheese and marbled miso vinaigrette [3, 7, 8, 10]

Sinfonia di terra e brina

Oven-roasted vegetables with tzatziki sorbet [1, 7, 10, 14]

Elegia del cavolfiore

Sous vide cauliflower steak - two cauliflower purées - Piedmontese hazelnut - black garlic and balsamic vinegar - porcini mushrooms [1, 3, 5, 7, 10, 14]

Esuli pensieri

Chestnut gelato - persimmon and Brenta red ale gelée - pomegranate tuile [1, 3, 5, 7, 8, 10, 14]

With Our Compliments

Brown butter and honey madeleine
Raspberry and hibiscus macarons
Millenium Matiguas cacao pod
[1, 3, 7, 11]

Optional White Truffle[4] supplement available across all seven courses

80€ a persona

Oro Blu

Between the gold and the blue lies
an hour that belongs to those who pause.

List of allergens listed in the menu