

JESOLO

Gourmet

FESTIVAL

*The beauty
of Lake Garda*



Char, Pistachio, Mandarin

Onion tarte tatin, Trout, Fir tree molasses

Paired with Champagne LALLIER BRUT R.021

Lake-style Carbonara

Black is back

Milk-fed Veal fillet in an asparagus butter crust,
its jus, and smoked potato purée

Gorgonzola, Orange, Lovage, Apricot

€150.00 per person

Wine pairing included:

Château Miraval Côtes de Provence Rosé 2023

Komjanc Alessio Pinot Bianco DOC Collio

Komjanc Alessio Friulano Doc Collio DOC Collio

Champagne LALLIER BRUT R.021

Tosolini Amaro and Grappa

To ensure consistency and harmony throughout the tasting journey, we are unable to accommodate changes for any intolerances or allergies. We thank you for your kind understanding.



Leandro Luppi

Leandro Luppi, Chef-Patron of Vecchia Malcesine, is eclectic, energetic, theatrical, and determined. Originally from South Tyrol, he immediately embraced and reinterpreted the ingredients of the lake region while staying true to his own creative approach.

1 Michelin Star.