

The menu card features a light green background with a decorative border of white flowers, yellow buds, and pink and white striped Easter eggs. A small yellow chick is at the bottom left, and a white duck with a pink bow is on the right side. Gold string-like lines crisscross the background.

Easter Menu

20.04.2025

Our Classic Amuse Bouche with a glass of Franciacorta

STARTER

Passeggiata nel Bosco

Terrine of young carrots, peppers, greens, shii-take mushrooms, leek and celery, fruit salad and sprouts of raspberry citronette

FIRST COURSE

L'Ombelico del Mondo

Porcini mushrooms and truffle risotto with cashew nuts cheese and biodynamic saffron from Calabria, creaming of cauliflower and butter with parmesan and puffed wild rice

MAIN COURSE

La Dolce Vita

Eggplant parmigiana "classic but not too much", with smoked scamorza cheese and basil leaves

DESSERT

Alaska

Gourmet crêpe with a butter and caramelized sugar sauce, orange juice and Grand Marnier liqueur served with vanilla ice cream

PRICE PER PERSON € 140

Water and coffee included