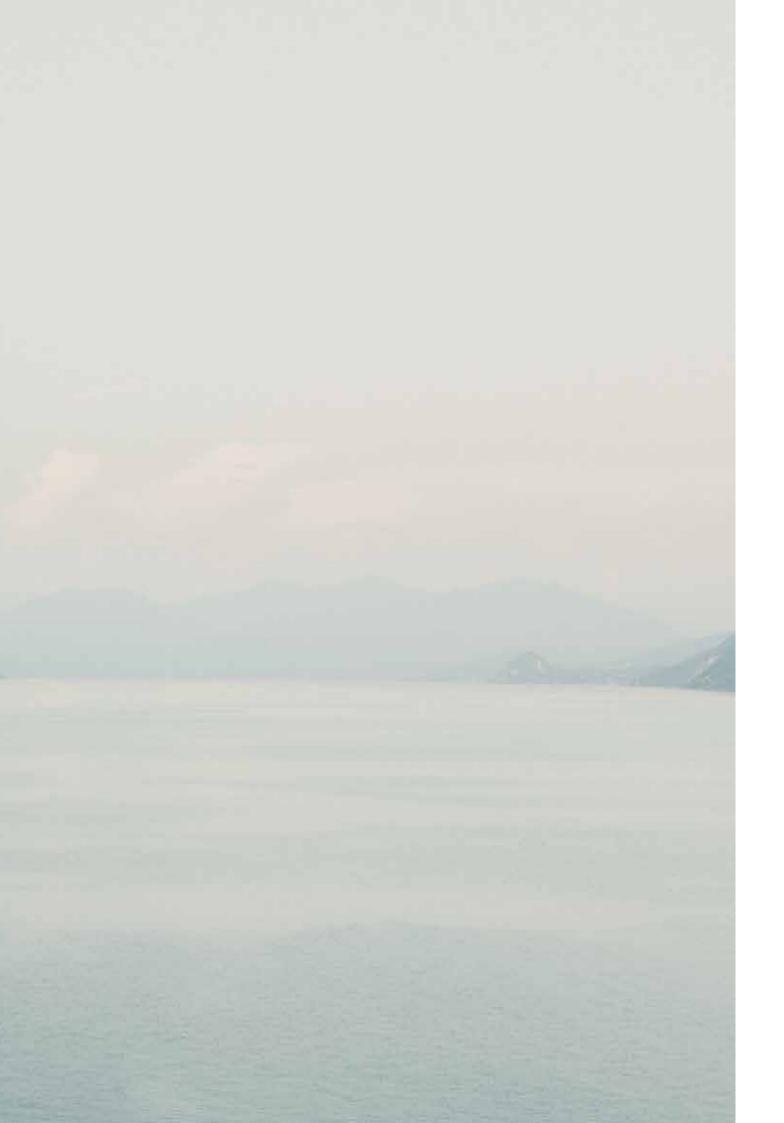
## ONLINE **DINNER MENU**









## MAIN COURSES € 25.00

Sea bass with fondant leek, turnip greens and cocoaor (4, 7)

Veal in mountain herbs crust pink cooked, on a bed of crispy red cabbage, caramelized apple and its reduction (1, 7, 9)

Croaker filet cooked at low temperature, red beet mousse and mosaic greens, chili caviar (4, 9, 12)

Eggplant and zucchini parmigiana scented with decomposed mint, basil chlorophyll (1, 3, 7)

Loin of lamb, eggplant, spring onions and plums (1, 7, 9)

Beef filet in a mantle of Ossola bacon, Prunent sauce and braised chicorys (1, 7, 9)

## DESSERT BUFFET \_\_\_\_\_ € 10,00

Tiramisù our way (1, 3, 7, 8)

Decomposed cannoli with orange sauce (1, 3, 7, 8)

Crunchy parfait with raspberry sauce (7, 8)

Lemon tartlet with its own sauce (1, 3, 7)

Fruit tartare with grapefruit ice cream (7)

Grappa and strawberry parfait with mint sauce (5, 7)

Seasonal fruit tart (1, 3, 7)

Dessert of the day (Allergens list on request)

We would like to inform our guests that for any information regarding **Allergens** in our dishes (numbers indicated in brackets) you can consult the appropriate documentation, which will be provided on request by our staff. We also inform you that to ensure constant quality some of our products may have undergone a process of blast chilling or be frozen at origin.