



Abendmenü

Chicchetti 1876

Olive Ascolane

Ikejime sea bass - Crudo | Caponata tea

Non-Sushi - Gambero Rosso | Koshihikari rice

Tuna tartellette - cucumber foam | sea grapes

Casanova crisp - duck liver | smoked eel | pine nuts

Miazaki Wagyu - Crab bisque | kale | chestnut

Polpette Calabrese - Onion fumet | seafood | 'Nduja oil

Our house bread with the Bulle bakery

Lobster - Chioggia beetroot | veal foam | horseradish

Tortellini - Pheasant consommé | Fontina foam | Pumpkin seed

Trentino char - parsley root | crispy | leek oil

Venison from Oliver Tilly - Binchotan grilled | pumpkin | yuzu kochu butter

Corsican Clementine - Cardamom | Vanilla | Malagaeis

Dolcetti del Doge - Chocolates | Pastries

200,-€

Wine pairing

75,- € 4 glasses

95,- € 5 glasses

105,- € 6 glasses