

PLACITO RISANO

Tasting menu - 14 courses

135 €

I.

Choux – mascarpone – trout caviar
Trout – fermented lemon - ramson
Smoked trout – celery

II.

Pear – pancetta
Lovage – green tea kombucha - millet
Olive

III.

Bread selection – butter – olive oil

IV.

Cuttlefish – apple - buttermilk

V.

Onion – nutmeg - liquorice

VI.

Buchwheat – mushrooms – dry-aged beef fat

VII.

Scampi – almonds – black walnuts

VIII.

Sturgeon – barley koji – root vegetables

IX.

Pigeon breast – topinabur – wild herbs – cherries

X.

Wangus – hazelnuts – coffee – wild leek

XI.

Pigeon wings – beetroot – dark chocolate – raspberries

XII.

Tomato – olive oil – grana padano - pinenuts

XIII.

Fennel – honey – lemon thyme – verjuice

XIV.

Lavender - white chocolate – figs

Black garlic

Porcini