

PLACITO RISANO

Tasting menu - 11 courses

115 €

I.

Trout caviar – trout crème brûlée
Marinated trout – fermented lemon – bottarga
Smoked trout – ramsen – red pepper
Porcino – black garlic
Mussels – rock samphire – lemon thyme

Olive

II.

Bread selection – butter – olive oil

III.

Cuttlefish – buttermilk – apple

IV.

Sturgeon – asparagus – spinach

V.

Spelt – quail – black celery – barley malt

VI.

Potato – whey – nettle – egg yolk

VII.

Venison – pumpkin – pumpkin oil – pumpkin seeds

VIII.

Duck – cherries – red onion – cocoa beans

IX.

Foie gras – dry fruits – herbs – millet

X.

Olives – olive oil – dark chocolate – fleur de sel – hazelnuts

XI.

Burnt honey – fennel – bee pollen
Persimmon – mandarin – white chocolate
Sunflower seeds – miso – ruby chocolate
Milk chocolate – long pepper – cinnamon – nutmeg
Orange – dark chocolate