

PLACITO RISANO

Tasting menu - 14 courses

135 €

I.

Trout caviar – trout crème brûlée
Trout – fermented lemon – bottarga
Smoked trout – ramson – red pepper
Porcino – black garlic
Mussels – rock sapphire – lemon thyme

Olive

II.

Bread selection – butter – olive oil

III.

Cuttlefish – buttermilk – apple

IV.

Buckwheat – mushrooms – beef lardo

V.

Scampi – almonds – black walnut

VI.

Sturgeon – asparagus – spinach

VII.

Spelt – quail – black celery – barley malt

VIII.

Potato – whey – nettle – egg yolk

IX.

Venison – pumpkin – pumpkin oil – pumpkin seeds

X.

Wangus – coffee – beetroot – hazelnut

XI.

Duck – cherries – red onion – cocoa beans

XII.

Foie gras – dry fruits – herbs – millet

XIII.

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

XIV.

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