

PLACITO RISANO

Tasting menu - 9 courses

95 €

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.

Spelt – quail – black celery – barley malt

V.

Potato – whey – nettle – egg yolk

VI.

Venison – pumpkin – pumpkin oil – pumpkin seeds

VII.

Foie gras – dry fruits – herbs – millet

VIII.

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

IX.

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