

PLACITO RISANO

Cold Starters:

Mixed cheeses with hawthorn
Mixed cold cuts
Prosciutto
Beetroot rose
Sweet, salty, sour, and bitter salad
Deer tartare with fennel salad
Trout carpaccio with Jerusalem artichoke and watercress
Roast beef with black walnut
Porcini mushroom pudding

Hot Starters:

Porcini mushroom soup with lovage oil and duck hazelnut croquettes
Gnocchi with chicken and seasonal mushrooms
"Bleki" pasta alla Royal
Pappardelle with wild rabbit, mint, and cocoa
"Rice-not-rice" with smoked trout and saffron foam

Main Courses:

The heart of Istria
Duck breast with pumpkin, chestnuts, and beetroot
Venison fillet with celeriac purée, jujube, Jerusalem artichoke, and turnip chips
Pheasant feast
Wild boar alla Pliny the Elder
Trout baked or grilled
Ribeye with purée and vegetables

Desserts:

Burnt cheesecake
Wheat
Deconstructed strudel
Truffle princesses
Gelatinous chocolate with vegetables