

# SIRMIONE ITALY

## NOTE TO CUSTOMERS

Please let us know if you have any allergies or intolerances as our kitchen does not have a specific section for celiac disorder and this menu could contain all allergens.

See annex II REG EU 1169/2011.

As required by current regulations, we use a blast chilling system for foods (-18°).



## SEA

tasting menu proposed for all guests at the table

€95 p.p.

Langoustine / green apple / herring caviar \_\_\_\_\_ €34\*

Octopus / cauliflower / licorice \_\_\_\_\_ €30\*

Monkfish / squid ink / potatoes \_\_\_\_\_ €30\*

Raviolo / shellfish / lentils / bacon \_\_\_\_\_ €34\*

Turbot / artichoke / mint / pine nuts \_\_\_\_\_ €40\*

Sweet surprises

## TERRA

tasting menu proposed for all guests at the table

€95 p.p.

Guinea fowl / chestnuts / black cabbage \_\_\_\_\_ €30\*

Goose fat liver / mango / almonds \_\_\_\_\_ €38\*

Tropea red onion/ pigeon \_\_\_\_\_ €30\*

Tagliolini / hare \_\_\_\_\_ €30\*

Venison / blueberries / potatoes \_\_\_\_\_ €40\*

Sweet surprises

## LAKE

tasting menu proposed for all guests at the table

€85 p.p.

Trout / capers / olives \_\_\_\_\_ €28\*

Eel / vegetables \_\_\_\_\_ €28\*

Pike / chicory / walnuts / coffee \_\_\_\_\_ €30\*

Garganelli / sturgeon / caviar / egg \_\_\_\_\_ €30\*

Perch / pak-choi / tomato \_\_\_\_\_ €34\*

Sweet surprises

## VEGETARIAN

tasting menu proposed for all guests at the table

€80 p.p.

Chicory / orange / pistachio \_\_\_\_\_ €28\*

Pumpkin / amaretto / pear / mustard \_\_\_\_\_ €28\*

Spaghettoni / cacio cheese / black pepper / soya / wasabi \_\_\_\_\_ €28\*

Risotto / mojito \_\_\_\_\_ €28\*

Artichoke / coconut / lime \_\_\_\_\_ €28\*

Sweet surprises

\* indicates the price of the dish chosen à la carte

## RAW... RAW... RAW

tasting menu proposed for all guests at the table

€95 p.p.

Seven variations of raw fish

## CARTE BLANCHE

tasting menu proposed for all guests at the table

At kitchen discretion

5 courses €95 p.p. - 7 courses €120 p.p.

## CARTE BLANCHE TRUFFLE "LIMITED EDITION"

tasting menu proposed for all guests at the table

3 courses €100 p.p. - 5 courses €150 p.p.

## ONCE UPON A TIME...

Beef tartar \_\_\_\_\_ €30

Saffron risotto (min. for 2 people) \_\_\_\_\_ €30

Snapper, artichokes, olives and tomato (min. for 2 people) \_\_\_\_\_ €90

Bread crusted sea bass (min. for 2 people) \_\_\_\_\_ €90

Trout, potatoes and mayonnaise (min. for 2 people) \_\_\_\_\_ €70

Beef fillet, aromatic herbs and salted zabaione (min. for 2 people) \_\_\_\_\_ €90

Double rib with rosemary potatoes (min. for 2 people) \_\_\_\_\_ €90

Duck in orange sauce (min. for 2 people) \_\_\_\_\_ €90

cover charge €5 per person

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oligomineral water Lauretana (0,75cl) €5

DON'T BE SATISFIED, CHALLENGE  
YOUR INSTINCTS

