

Seasonal menu

Winter



€ 35,00 (service, wine and water included; spirits and spumante excluded)

Or

€ 38,00 (barrique wine included)

Tris

STARTER

Pure goose salami, goose ham and goose cooked ham

Foie gras patè on puff pastry

Aged cheese with onion jam

FIRST COURSE

Risotto with Bonarda wine and goose sausage

SECOND COURSE

Goose tagliata with porcini mushrooms

Or

Stewed deer with porcini mushrooms

DESSERT

Puff pastry with green apples and brown sugar

Moka coffee and amaro



Bucaneve

STARTER

Pure goose salami, goose ham and goose cooked ham

Foie gras patè on puff pastry

Aged cheese with onion jam

FIRST COURSE

Goose cappelletti (or ravioli) in broth

SECOND COURSE

Goose or duck leg with chestnuts and potatoes cream

Or

Stewed boar with potatoes cream

DESSERT

Dark chocolate ganache with fresh fruit

Moka coffee and amaro





Primula

STARTER

Pure goose salami, goose ham and goose cooked ham

Foie gras patè on puff pastry

Aged cheese with onion jam

FIRST COURSE

Onion soup au gratin

SECOND COURSE

Goose cassoeula with polenta

Or

Buffalo goulash with polenta

DESSERT

Green apple sorbet

Dried fruit pie

Moka coffee and amaro



Red wines

Bonarda “vivace” dell’Oltrepò Pavese

Bonarda “fermo” dell’Oltrepò Pavese

White wines

Pinot Nero “fermo”

Riesling Italice “vivace”

Pinot Nero “Rosé”

For your special occasions

Pinot “Brut” Rosé

“Sangue di Giuda”



