

# AL CONTRARIO

Before ordering please tell us if you have any allergy or intolerance. Thank you.

## *A' Roma*

85€

Wine pairing

40€

### **SUPPLÌ TRENINO**

Rice supplì, porcini mushrooms and truffle, puzzone di Moena cheese and mayonnaise made with Marzemino red wine.

### **GNOCCO BOEMO ALL'AMATRICIANA**

Bohemian dumpling with cherry tomatoes cream, pecorino cheese and cheek lard.

### **BRO BRUSÀ "AL CONTRARIO"**

Pasta filled with typical Trentino soup, garlic, oil and chili pepper.

### **CANEDERLO ALLA CARBONARA**

Bread dumpling served on pecorino cheese English cream and crispy cheek lard.

### **ABBACCHIO E SUPA DE VIN**

Lamb, "supa de vin" sauce, bbq carrot and nasturtium.

### **STRUDEL ALLA PUTTANESCA**

Puff pastry and apple seasoned with "puttanesca" powder (tomato, capers, olives, anchovies, garlic and chili pepper).

### **MARITOZZO SACHER**

Sweet bun with apricot jam, chocolate cream and brownie.

## *Lake a gin* menù in combination with gin tonic **80€**

### **SALMERINO IN CARROZZA** GIN LUZ and LEMON LIMESTONE

Char fish, buffalo mozzarella cream and toasted anchovy bread.

### **CACIO E LAGO** GIN PILZ and HERBAL LIMESTONE

Spaghettono Monograno Felicetti, pecorino cheese, trout roe and wild herbs.

### **TROTA BUTTERNUT** GIN VENTO and APPLE LIMESTONE

Rainbow trout, pumpkin parmantier, endive and spring onion.

### **MANDORLA E FRUTTI DI BOSCO** GIN DEER and PINK GRAPEFRUIT LIMESTONE

Almond cake, forest fruits, meringue and raspberry mousse.

# *Passeggiata*

65€

Wine pairing

30€

## **GNOCO BOEMO CON TROTA SALMONATA**

Herbs Bohemian dumpling with salmon trout, sour creme and almond wafer.

## **PENNONI AL..PINO**

Pasta Monograno Felicetti, mint flavoured butter, wild garlic, pine vinegar, toasted pine nuts and trout bottarga.

## **BOUILLABAISSE DI LAGO**

Soup made with lake fish.

## **POLENTA BRÛLÉE**

Creme brûlée made with "polenta di Storo", soft lemon cake, caramelized walnut and pomegranate.

# *Divenire*

75€

Wine pairing

35€

## **COME UNA PASTA AL RAGÙ 2021**

Scottona beef tartare with carrot, celery and onion caviar, tomato confit and pasta cream.

## **RAVIOLI, ANATRA E RABARBARO 2020**

Small ravioli filled with duck, rhubarb gel and aglione whipped butter.

## **RISOTTO AL CAVOLO NERO, CAPRINO E YUZU 2022**

Risotto with black cabbage cream, yuzu sauce and goat cheese.

## **CERVO, MELANZANE, MANGO E NOCCIOLA 2020**

Venison fillet, roasted eggplant, mango and hezelnut wafer.

## **LUMIÈRE 2022**

Caramel cream, cocoa sponge, caramelized pop corn, dark chocolate cream and tamarind gel.

## **TIRAMISÙ AL CUBO 2020**

Mascarpone cheese cream, cappuccino namelaka, coffee sponge cake and crunchy Valrhona chocolate.

À LA CARTE 23€

CUSTOMED MENÙ SELECTION IS THE SAME FOR EVERY GUEST OF THE WHOLE TABLE