

THE INFUSION

CHAPTER I

my grandmother deep fried meatballs, green sauce
16

lebanese labneh cheese,
beetroot, carrots, dried fruit, honey
18

home-made torchon foie gras
seasonal jam, soft butter, pan brioche
25

"omaggio a Elkjaer"
potatoes, smoked herring, caramelized shallot, yolk sauce
20

cacio & pepe 2025
rice tagliatelle
20

passatelli with miso broth ,
green shiso leaf
18

coconut milk soup,
carrots, mix of cereals "in saor", marinated ginger
20

six escargot a la Bourguignonne
18

baccalà,
chestnut & white beans cream, red onion sweet and sour, Garda lake
olive oil
26

Amelia special beef
24

glaced pork baby ribs, plums, apricots
24

italian doner kebab..go vegan!
deep fried tofu, red cabbage, red onion sweet and sour,
mix of prouts leaf, wakame, harissa spicy mayo
22

mix of vegetables oven cooked 6
dessert 10-15

WATER 3 COFFEE 2.5 COVERD 3

ALL PRICES ARE IN EUROS - AT LEAST ONE COURSE PER PERSON IS REQUIRED

