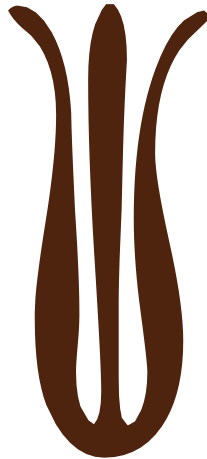


OREADE



STORIA E TERRITORIO

TIME AND PLACE

EEL

Wild herbs soup, eel, green apple and caviar

SLIPPER LOBSTER

Slipper lobster, trout roe, bisque and lemon

PASTA & FAGIOLI

Mixed pasta, beans and nero etrusco

PHEASANT

Cappellacci, pheasant in salmì, mushrooms broth and fondue foam

LAMB

Lamb belly in porchetta, lightly smoked Swiss chard

HARE

Stuffed hare with porcini mushrooms, truffle and chocolate glaze

MELON

Olive oil gelato, melon with lemon verbena, wild fennel oil

TRUMPETS

Black trumpet mushrooms, cacao husk and coffee

Menu 150 Euro

Wine Pairing 100 Euro

We inform our customers that food and beverage prepared and served in our hotel can contain ingredients or adjuvants considered allergens. The information about the presence of substances causing allergies or intolerances can be provided by the staff in service and you can consult the documentation that will be given on request.

OREADE