

Restaurant “Il Glicine”

À la Carte Menu

BUFFET

Fresh salads and seasonal cooked vegetable

€10,00

ANTIPASTI

Beetroot tartare with chickpea hummus cream⁶⁻⁷

€10,00

Tempura buffalo mozzarella with cherry tomato soup³⁻⁹

€11,00

Amberjack carpaccio with herb butter, lemon and toasted bread⁵⁻⁹⁻³

€12,00

Beef tartare with rocket and Grana cheese³

€11,00

FIRST COURSES

Castelmagno cheese risotto with bergamot preserve³⁻¹³

€13,00

"Monograno Felicetti" fusilloni with lemon pesto and prawn tartare⁹⁻²⁻³⁻⁸

€14,00

"Monograno Felicetti" spaghetti with black garlic cream, burrata and tuna
bottarga⁹⁻³⁻⁵

€13,00

Two-coloured ravioli filled with salt cod, potatoes and lime, served
with alpine butter cream⁹⁻¹⁴⁻⁵⁻³

€15,00

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MAIN COURSES

Aubergine rocher with saffron vegetable sauce 9-7-14

€18,00

Brandy prawns on carrot cream 8-13

€22,00

Alpine char with citrus sauce and today's side dish 5

€20,00

Beef fillet medallions with green pepper sauce and today's side dish 7-13

€24,00

DESSERTS

Warm dark chocolate fondant 14-3-9

€7,00

Pistachio flan with raspberries 2-3-14-9

€7,50

White chocolate and cinnamon mousse with peanut crumble 2-3-9

€8,00

Panna cotta with wild berries 3

€7,00