



TÉA

DEL KOSMO

Executive chef
Michele Talarico



ESSENCE

Our welcome

Burnt carrot and leek

Trout, red turnip and bottarga

Casoncello, rabbit and river shrimps

Donkey, chicory and mountain herbs

Lemon balm and yogurt

The Wood

FOOTPRINTS

Our welcome

Celeriac and hazelnut

Whitefish, juniper, kiwi and marrow

Spaghetti with trout essence

Hen and Bernese

Shades of apple

Ricotta, cherry, chicory and hazelnut

Courses price

€ 130.00

alternatively dishes of your choice:

€ 90.00
3 dishes

€ 120.00
4 dishes

Pairing:

Wine tasting curated by our sommelier

€ 60.00

Selection of cheeses

€ 20.00