



LUSA

GOURMET

MENU WATER

Cuttlefish, amberjack, peas and ginger

Petit Manseng Franz Haas 2020

Whelks, gremolada, bitter herbs

Gewürztraminer (Grand Cru) Frederic Mochel 2018



Scallops, dashi of salt cod and king trumpet mushrooms, coconut, tomato-crunch

Giallo d'Arles Quintodecimo 2020



Fusillone, sea-urchins, white broad beans, herring's caviar

Riesling Wehlener Sonnenuhr Spätelese J.J. Prüm 2019



Plin (raviolini) with ragout Garganico, raw prawns, buttermilk

Pinot Nero Le Due Terre 2018

Roasted turbot, wild fennel ponzu, Swiss chard, risotto style seeds

Moganazzi Terre Nere 2018



Coconut, tonka beans, pistachio ice cream, strawberries

Coconut Sour

MENU LAND

Root vegetables, almond milk, Calvisano caviar

Johanniter Weisslahn Burgerhof 2018

Tripe, jalapeño, coriander and lime, flamed Swiss chard

La Rocca Pieropan 2020



King trumpet mushroom, medlars, truffle

Derthona Costa del Vento Walter Massa 2018



Risotto, carrots, suckling pig, celery

Enantio Riserva 1865 Prefillosera Roeno 2016



Ruote pasta in tomato broth, ricotta forte, marinated beef

Le Rosine Michel & Stéphane Ogier 2017



Lamb, potatoes, lampascioni onions, emulsion of oysters and gin

Terre di Lavoro Galardi 2016



Coffee cream, raspberries, chocolate

Moscato Rosa Franz Haas 2020



CONTAINS GLUTEN



CONTAINS LACTOSE

FOOD ALLERGENS





RESORT