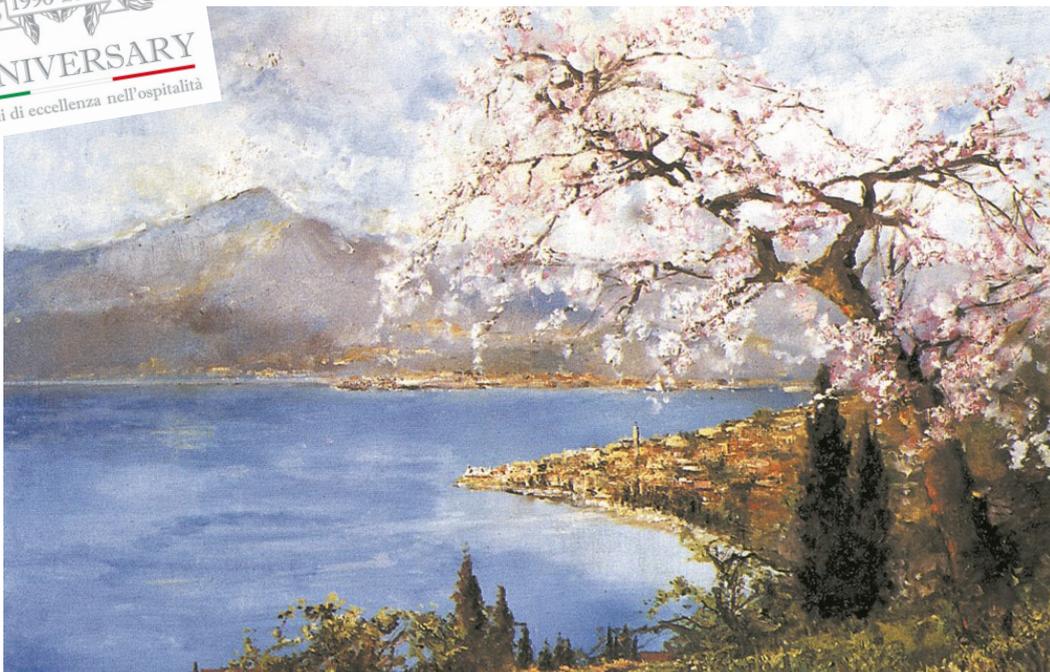


Spring Summer 2022 Collection

A rich gastronomic adventure to make you enjoy the delicacies of a Mediterranean cuisine that follows the rhythm of the season where the origin is always the search of great products.

Our family Chignola, to the management for 25 years, wishes you an unforgettable experience.



Extract

Un Territorio da Scoprire

A walk between the Garda shores and the Baldo woods
to discover the aromas and the fragrances of our land

The Sir Frederich's Welcome

White asparagus, Parmesan Zabaglione, veal sauce and hazelnut

Potato Gnocchi with Monte Veronese fondue and black truffle

Beef Fracosta, potato cream and Pioppini mushrooms in Passito aroma

Sweet moment

Apple Tarte Tatin, Calvados cream and goat's milk ice cream

Tasting Menu € 90 per person

The Menu will be served for the entire table

Wine pairing by our Sommelier
at the additional value of € 40 per person

Un Territorio da Scoprire

A walk between the Garda shores and the Baldo woods
to discover the aromas and the fragrances of our land

The Sir Frederich's Welcome

Sardines in saòr

White asparagus, Parmesan Zabaglione, veal sauce and hazelnut

Potato Gnocchi with Monte Veronese fondue and black truffle

Risotto with herbs from Baldo with trout in gardesana style

Beef Fracosta, potato cream and Pioppini mushrooms in Passito aroma

Local cheese selection

Sweet moment

Puff pastry with Chantilly cream, raspberries and gianduia ice cream

Tasting Menu € 140 per person

The Menu will be served for the entire table

Wine pairing by our Sommelier
at the additional value of € 80 per person

Extract

Il Sogno Mediterraneo

A journey to discover the flavors of our Mediterranean sea
to guide you in an all-fish experience

The Sir Frederich's Welcome

Cuttlefish and potato cream

Paccheri "Sir Frederich selection" in fisherman's style

Angler fish, turnip tops, anchovies and onion crumble

Sweet moment

Lemon Baba, exotic fruit mousse and lime meringue

Tasting Menu € 90 per person

The Menu will be served for the entire table

Wine pairing by our Sommelier
at the additional value of € 40 per person



Il Sogno Mediterraneo

A journey to discover the flavors of our Mediterranean sea
to guide you in an all-fish experience

The Sir Frederich's Welcome

Cuttlefish and potato cream

Scallops, saffron, bacon chips and amaranth

Riso Carnaroli, beetroot, scampi and yogurt sauce

Paccheri "Sir Frederich selection" in fisherman's style

Angler fish, turnip tops, anchovies and onion crumble

Local cheese selection

Sweet moment

Blancmange, cherries, basil ice cream and almond granita

Tasting Menu € 140 per person

The Menu will be served for the entire table

Wine pairing by our Sommelier
at the additional value of € 80 per person

The Raw Fish

Sea food Sensation

Amberjack Carpaccio with salmoriglio
Tuna Tataki with pistachios and saba
Salmon Tartare with sesame and yogurt sauce
Oyster with confit shallot and apple cider vinegar
Sicilian red Prawn
Adriatic Scampo with apple in coriander aroma
€ 65

A refined tasting of Oyster:

Fine de Claires

with a full and oceanic taste ... € 4 each

Tsarskaya

the Russian Tsars passion ... € 6 each

Gillardeau

Salinity and sweetness perfection ... € 8 each

Crustaceans tasting:

Sicilian red Prawns € 6 each

Adriatic Scampi € 8 each

The Aperitif in the Garden

A “Cuddle” served in the garden
to enjoy of a wonderful lago di Garda panorama

*Three signature canapè in finger food style
to enjoy a romantic sunset
in our private garden*

€ 24 per person
(drinks not included)



Antipasti € 30

Scallops, saffron, bacon chips and amaranth

Red Prawns, buffalo's sracciatella and apple in coriander aroma

Eel, teriyaki, smoked potatoes and polenta chips in lime aroma

White asparagus, Parmesan Zabaglione, veal sauce and hazelnut

Horse tartare, curry mayonnaise and Monte Stravecchio

Primi Piatti € 30

Paccheri "Sir Frederich selection" in fisherman's style

Riso Carnaroli, beetroot, scampi and yogurt sauce (min. 2 pers)

Spider crab Raviolo, sauce and vegetables crudité

White Tagliatella, green peas cream, tuna fish tartare and almonds

Potato Gnocchi with Monte Veronese fondue and black truffle

Secondi Piatti € 40

Roasted cuttlefish, potatoes with goat cheese and ink sauce

Angler fish, turnip tops, anchovies and onion crumble

Striped mullets, broad beans, Pecorino cheese, bacon and tarragon

Sirloin of lamb in a parsley crust and roasted aubergine

Beef Fracosta, potato cream and Pioppini mushrooms in Passito aroma

Dolci € 20

Puff pastry with Chantilly cream, raspberries and gianduia ice cream

Lemon Baba, exotic fruit mousse and lime meringue

Blancmange, cherries, basil ice cream and almond granita

Chocolate Emotion's 2022

*Pastry with cocoa and hazelnut, Namelaka with dark gianduia,
Milk sponge, Dark chocolate sorbet and candied Kumquat*

Apple Tarte Tatin, Calvados cream and goat's milk ice cream

Welcome to our Home.

We are happy to welcome you and share the joy and the desire to make you feel good. Our Residence gives you the first Welcome in this beautiful room in the garden from which you can enjoy a unique view of Lake Garda, if you want to receive more information about our territory do not hesitate to ask.

We inform you that during your stay we will serve you home made bread, grissini and small pastry.

Please use mobile phones with discretion.

We would like to remind you that smoking is forbidden at the tables. Our staff will be happy to show you the designated smoking areas. If you have a food allergy and/or intolerance please ask our staff for information about the food and drinks we serve.

You can also view the menu regarding all the specifications.

To protect your health, according to the Italian law CE 853/2004, we inform you that in our restaurant the fish is frozen to guarantee the quality and health of the fish served on your table.

We wish you a wonderful experience.

Thanks for being with us.

Sara and Federico

