

ANTIPASTI

PER INIZIARE

“Il Camarin”

Soppressa chosen by Aurelio and prosciutto "Scur di Lune" with homemade pickled vegetables, rosemary focaccia and roasted polenta from "Molino Caeran"

15,00

Recommended wine pairing: Spumante Metodo Classico/Friulano

L'oro del Friuli

*Or rather our interpretation of a traditional Friulano dish, "Toc in Braide"
Three preparations of Montasio cheese, soft polenta from "Molino Caeran" and
Slow-food corn chips "Cincuantin"*

15,00

Recommended wine pairing: Friulano Riserva

Ricordo delle risaie di Paradiso

Fried frog's legs, wild arugula, chickpea cream and confirm tomatoes

17,00

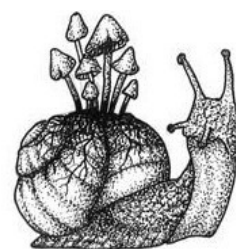
Recommended wine pairing: Pinot Grigio Ramato

Lungo il fiume Stella

*Slow cooked snails, smoked trout tartare, sea
buckthorn sauce and watercress oil*

17,00

Recommended wine pairing: Friulano



La forza del bosco

Wild board tartare, horseradish sauce, pickled cherries and borage oil

17,00

Recommended wine pairing: Pinot Grigio Ramato

PRIMI PIATTI

Essenze delle Risorgive

Smoked tagliolini finished with elderflower butter, bottarga, trout eggs, sea fennel

16,00

Recommended wine pairing: Pinot Bianco

Caldo e freddo

(minimo 2 persone)

*Risotto creamed with Malga stravecchio cheese, fennel crumble,
fermented salted lemon, fennel oil, and sage sorbet*

17,00

Recommended wine pairing: Friulano Sosal

Il giardino degli ulivi

*Pasta buttons made with olive leaves, filled with goat milk ricotta and olives, cream
emulsified with tomato water and beef jus*

16,00

Recommended wine pairing: Pinot grigio ramato

I “Cjalsons”

With figs and fig leaf oil, smoked malga ricotta and fig leaf tea

16,00

Recommended wine pairing: Friulano

SECONDI PIATTI

Le Fantasie del Norcino

Slow cooked and seared pork rib, its broth infused with juniper, raw and cooked rhubarb and grilled vegetables with fir oil

22,00

Recommended wine pairing: Vino rosso di medio corpo

Piccione

Pigeon supreme cooked in mountain hay with herb frittata and wafer with its patè

29,00

Recommended wine pairing: Pinot Nero



Dal ricettario di Annamaria

Partridge in puff pastry with chanterelle mushrooms

27,00

Recommended wine pairing: Schioppettino/ Pinot Nero

LA BRACE DI AURELIO

Una selezione di carni cotte alla griglia,
provenienti da piccoli allevamenti

Beef filet

Euro 10,00 all'etto (300g = 30,00 euro)

Prussian beef rib

Euro 8,00 all'etto (1kg = 80,00 euro)

Pork neck

(circa 300g) Euro 18,00



“Se la cena non basta alle attese, il formaggio
ne paga le spese...”

Viaggio alla scoperta dei formaggi di Montagna

*Tasting of 6 types of Friulano cheese from malghe and mountain pastures, finished
in Sauris at "Malga Alta Carnia"*

20,00

I DOLCI

PER CONCLUDERE IN DOLCEZZA

La nostra Crêpe Suzette,

Oir crêpe Suzette with orange pastry cream and Gran Manier sauce
10,00

“Annie Banannie”

Layer cake with milk chocolate mousse, banana and caramel cream, chocolate cake, passion fruit ganache and bananas macerated with lime
12,00

Il dolce di Annamaria

Millefoglie (one thousand layer puff pastry) with pastry cream lightened by whipped cream
10,00

Estate

Crème Caramel infused with elderflower, mais and white chocolate crumble, buttermilk caramel and fresh candied lemon
12,00

Rosade

Yogurt and vanilla mousse, buckwheat cookie, apricot cooked in honey and vinegar and granita with cucumber and lime
12,00



Sorbetto

With seasonal fruit
6,00

MENU' DI CAMPAGNA



Il menu Degustazione viene
proposto per la tavola

Ricordo delle risaie di Paradiso

Fried frog's legs, wild arugula, chickpea cream and confirm tomatoes

Uovo alla coque

*Baked soft-boiled egg,
chard, and albufera sauce
(a creamy soup with chicken broth and veal stock)*

I "Cjalsons"

*With figs and fig leaf oil, smoked malga ricotta and fig
leaf tea*



Le Fantasie del Norcino

*Slow cooked and seared pork rib, its broth infused with juniper, raw and cooked
rhubarb and grilled vegetables with fir oil*

Estate

*Yogurt and vanilla mousse, buckwheat cookie, apricot cooked in honey and vinegar
and granita with cucumber and lime*

Pura Vida Cafè

80,00 wines included in pairing