

Driving experience package



MENU

Aperitif

Marinated Label Rouge Salmon

Pickled yellow beets | Blood orange | Mustard

Homemade Tortelli alla Mantovana

Kürbis | Parmigiano cheese | Butter | Quince jelly

Veal cheeks with Gremolata sauce

Cinnamon | Lemon | Radicchio Trevigiano chicory
Oven roasted celeriac

Savarin cake made with Valrohna chocolate

Banana & spices | Mango sorbet

VEGETARIAN MENU

Aperitif

Baked Onsen egg

Creamy Spinach | Truffle

Homemade Tortelli alla Mantovana

Pumpkin | Parmigiano cheese | Butter | Quince jelly

Artichoke heart souffle

Mushroom essence | Radicchio Trevigiano chicory

Savarin cake made with Valrohna chocolate

Banana with spices | Mango sorbet