



LA MADERNASSA
RISTORANTE & RESORT

Best of Oro Bianco - La carta

TARTUFO BIANCO D'ALBA

By weight according to quote of the day

CONCETTO SPAZIALE

Curdled milk, confit egg yolk in guanciale fat, crispy guanciale, pumpkin brunoise rotie, pumpkin mousse and raschera fondue

39.00

TAJARIN

Tagliolini with hazelnut butter and hazelnut zabaglione

39.00

BOUQUET D'AUTUNNO

St. Peter's gills, porcini mushrooms, sauteed leeks and porcini jus

80.00

PICCIONE ROSSINI

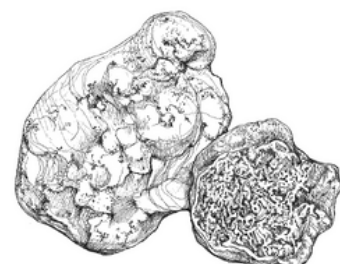
Pigeon, foie gras, spinach and "périgourdine" sauce

80.00

TOUT AU LAIT

Milk sugar crystal, milk mousse, crema de leche, roasted hazelnuts and fior di latte ice cream

27.00





LA MADERMASSA
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Per finire in dolcezza

TOUT AU LAIT	27.00
<i>Milk sugar crystal, milk mousse, crema de leche, roasted hazelnuts and fior di latte ice cream</i>	
ORIGAMI	27.00
<i>Pears, hazelnuts and the scent of orange</i>	
PANNA COTTA MONDRIAN	27.00
<i>Bourbon vanilla panna cotta, hazelnut crêpes flakes, strawberry foil, mango, blackcurrant and vanilla ice cream</i>	
DOLCE ESPLOSIONE	27.00
<i>Rice leaf filled with cocoa and amaretto cream, caramel and cocoa grue oil</i>	
<i>"La bocca non è stracca se non sa di vacca"</i>	
<i>Selection of local cheeses from small producers</i>	27.00