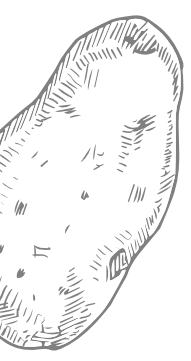




# Menu degustazione Brace

**Cavolfiore alla mugnaia**  
Cavolfiore, toffee e salsa mugnaia

7



**Uovo morbido**  
Uovo morbido in spuma di patate con  
funghi di stagione e crostini al  
burro

1-3-7

**Anguilla alla brace**  
Anguilla, mosto d'uva e rabarbaro

3-4

**Risotto alla cipolla dolce**  
Risotto cipolla, zafferano e  
liquirizia

7

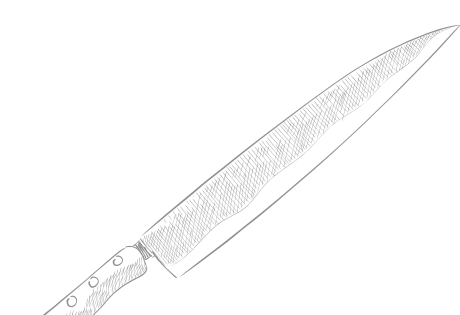


**Coppa di maialino**  
Coppa di maialino e radice di  
prezzemolo

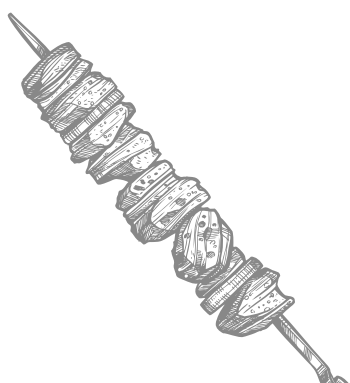
7

**Tarte tatin di frutta di  
stagione**  
Tarte tatin, frutta di stagione e  
gelato alla crema

1-3-7



85 € per persona  
(bevande escluse)





# Condividere

## Tartare del Quintale

Tartare di Barbina di Franciacorta  
condita con erba cipollina e salsa

6

## Il carciofo

Carciofo, salsa bernese e menta

3-7

## Porro alla brace

Porro e nocciole

7-3



## Cappelletti di zucca

Cappelletti ripieni, zucca, mostarda di  
pere, maggiorana e panna di malga

1-3-7-10



## L'asado di guancia di manzo

Guancia di manzo e la sua salsa di  
cottura, spezie, cipolle caramellate e  
erbe amare

6

## Patate alla cenere

Patate cotte direttamente sotto la  
cenere, servite con chimichurry



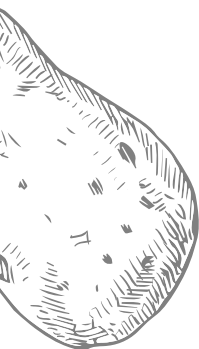
## La nostra versione di meringata

Meringa fiammata, lime e frollino

1-3-7



70€ per persona  
(bevande escluse)





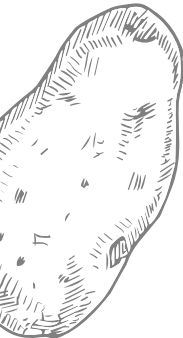
# Tasting menu

## Char-Grill

### Cauliflower, meunière style

Cauliflower, toffee and meunière  
sauce

7



### Soft egg

Soft egg in potato mousse with  
seasonal mushrooms and butter  
croutons

1-3-7

### Char-grilled eel

Eel, grape must and rhubarb

3-4

### Sweet onion risotto

Onion, saffron and liquorice  
risotto

7



### Coppa pork from a suckling pig

Coppa pork from a suckling pig with  
parsley root

7

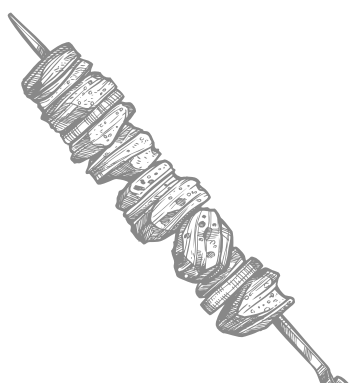
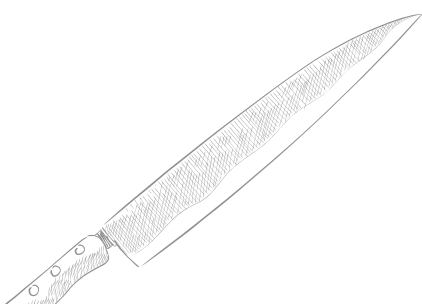
### Seasonal fruit tarte tatin

Tarte tatin with seasonal fruit and  
vanilla ice-cream

1-3-7



€ 85 per person  
(drinks not included)





# Share

## Quintale tartare

Franciacorta Barbina beef tartare seasoned  
with chives and Worcester sauce

6

## Artichoke

Artichoke, Béarnaise sauce and mint

3-7

## Char-grilled leek

Leek and hazelnuts

7-3



## Pumpkin cappelletti

Stuffed cappelletti, pumpkin, pear  
mustard, marjoram and alpine cream

1-3-7-10



## Beef cheek asado

Beef cheek and its cooking jus, spices,  
caramelized onions and bitter herbs

6

## Potatoes baked under the embers

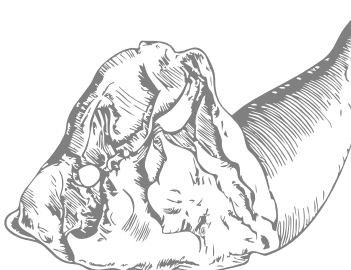
Potatoes cooked under hot embers, served  
with chimichurri



## Our version of meringue

Flamed meringue, lime and shortbread

1-3-7



70€ per person  
(drinks not included)