

SENSO

LAKE GARDA
ALFIO GHEZZI

BETWEEN THE LAKE AND THE MOUNTAINS

tasting

ASPARAGUS

black truffle, asparagus salad and livers

LETTUCE

green peas and chub fish consommé with licorice

SHIITAKE MUSHROOM

lavaret fish, shiitake and beer emulsion

RICE | SPAGHETTI | PLIN

BREAD BREAK

sourdough and alpine hut butter

LAKE GARDA TROUT

marinated radish, celeriac sauce

LAMB | GUINEA FOWL | BEEF

MILLE-FEUILLES

chantilly cream and strawberries

Senso Experience 130 Antologia 100

Wine pairing

REMUS 50

From the Celtic “*primitive*”:
to the rediscovery of the origins.

AMBIOS 70

From the Celtic “*journey*”:
an itinerary among the great terroirs.

Dear guests, in the presence of allergies, we ask you to notify the maitre d ‘so that he can offer you the most welcome alternative. We also remind you that in the realization of our creations we choose fresh ingredients, only exceptionally do we adopt negative temperature reduction procedures.