

Adventure travel through *Lino's* world of tastes

- Served in eleven small courses -

Amuse bouche of the day

Basket of mixed bread with Guacamole and rose of butter with salt from the Himalaya

Caprese salad with buffalo mozzarella, tomatoes and fresh basil

Mediterranean chickpea salad, with sheep's cheese

Gazpacho of strawberries with mint

Wedge Clam with olive oil

Gamba "Yokohama" with orange sauce

Salmon fillet, sous vide cook at 45°C with fried spinach

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Duroc pork fillet with orange curry sauce and steamed vegetables

Homemade pistachio ice cream with chocolate krossi's

€ 35 p.p.

Individual changes +2€ per course

Adventure travel through *Lino's* world of tastes

- Served in six courses -

Amuse bouche of the day

Basket of mixed bread with olive pesto
and rose of butter with salt from the Himalaya

Mediterranean chickpea salad, with sheep's cheese

Gazpacho of strawberries with mint

Duroc pork fillet with orange curry sauce and steamed vegetables

Homemade pistachio ice cream with chocolate krossi's

€ 25 p.p.

Individual changes +2€ per course