

ENG



TASTING MENU

Proposals for all members

Authentic

A culinary journey that gets deep inside the venue's past. A route which is inspired by the local recipes that have left an unforgettable mark on the history of Il Cigno Restaurant.

90 p/p

*wine and beverages not included
cover charge included*

Chef's Welcome

Cotechino, Caviar and Potato^{4,7}

Childhood Memories^{1, 3, 9, 12}

**Tortelli di Zucca, Ristretto
di Pomodoro and Tartasal**^{1, 3, 7, 9, 10}

Pike, Capers and Anchovies⁴

Il Cappone^{8, 10}

Pre-Dessert

Belgian Zabaione Pudding^{3, 7, 8}

Option

Wine-pairing (4 glasses)

35 p/p



Free Will

An exciting gastronomic experience that gives the rules of classic cuisine a new interpretation by projecting it into the future. Creativity, innovation and oriental influences by Chef Matteo Zanardi.

105 p/p

*wine and beverages not included
cover charge included*

Chef's Welcome

**Sea Bass Crudo, Caramelised Onion
and Soy Pearls**^{4,6}

ZuCapa^{3,4,6,8}

Ravi'olio^{1,3,4}

Carbonara di Lago^{1,3,4}

Picanha Tonnata⁴

Pre-Dessert

Pearls and Rubies^{1,3,7,8}

Option

Wine-pairing (4 glasses)

45 p/p



Allergens

- 1 Cereals containing gluten
- 2 Crustaceans and products based on crustaceans
- 3 Eggs and products based on eggs
- 4 Fish and products based on fish
- 5 Peanuts and products based on peanuts
- 6 Soy and products based on soy
- 7 Milk and products based on milk (including lactose)
- 8 Nuts: almonds, hazelnuts, walnuts
- 9 Celery and products based on celery
- 10 Mustard and products based on mustard
- 11 Sesame seeds and products based on sesame seeds
- 12 Sulphur dioxide and sulphites
- 13 Lupins and products based on lupins
- 14 Mollusks and products based on mollusks

Food preparation and conservation

- * Frozen product at the origin
- ** Blast chilled product



Notes

In case of allergies or intolerances, please ask our team for assistance and for any food and beverage information you need.

Cover charge	7
San Pellegrino Water	5
Panna Water	5
Coffee	5



