



l'approdo
Lago d'Orta

Tasting Menu

Beef carpaccio*, egg yolk, parsley sauce, mousse of fresh robiola cheese

or

Marinated salmon, millet with squid ink, Greek yogurt with saffron, guacamole*

Carnaroli rice Barone selection, creamed with candied lemon, liquorice and crunchy capers


or

Cuttlefish ink paccheri*, mussels, sea asparagus*, yellow cherry tomatoes

Shi drum* in courgette crust, cherry tomatoes confit, fish broth with Millesimato sparkling wine, dill oil

or

Guinea fowl leg, shallot cooked in coarse salt, mashed potato, black truffle sauce

Cheese selection 

or


White chocolate and coconut cream, mango gelée and sautéed pineapple

euro 53,00 p.p. - selection of paired wines euro 20,00 p.p

Traditional menu

Plin* stuffed with rabbit, light pepper sauce, black olive powder

Pork belly marinated in teriyaki sauce and herbs, beer jus, and mini corn cobs

Cheese selection 

or


Tiramisù, cocoa crumble, berries

euro 43,00 p.p. - selection of paired wines euro 15,00 p.p


Lake menu

Linguine with wheat germ, trout, broccoli, garlic, oil and chilli pepper bread crumble

Whitefish millefeuille* with smoked ham from the Vigezzo Valley on white bean cream

Cheese selection 

or

Cream pudding with toasted rice milk, matcha tea powder, raspberries and hazelnuts 

euro 43,00 p.p. - selection of paired wines euro 15,00 p.p

Starters

Parma ham, fried gnocco* , artichoke compote	16,00
Beef carpaccio*, egg yolk, parsley sauce, mousse of fresh robiola cheese	18,00
Marinated salmon , millet with squid ink, Greek yogurt with saffron, guacamole*	18,00
Cream of brown bread, octopus tentacle* , fried leek	18,00
Hummus of chickpea , sautéed turnip tops, burrata cheese 🌿	18,00
Carrots and chives , seasoned with mandarin olive oil, celeriac cream and grain mustard 🌿	16,00



Pasta & Risotto

Carnaroli rice Barone selection, creamed with candied lemon, liquorice and crunchy capers 🌿	18,00
Plin* stuffed with rabbit, light pepper sauce, black olive powder	18,00
Potato and spinach dumplings* , taleggio sauce , pears and walnuts 🌿	18,00
Cuttlefish ink paccheri* , mussels , sea asparagus*, yellow cherry tomatoes	20,00
Linguine with wheat germ, trout , broccoli, garlic, oil and chilli pepper bread crumble	18,00
Carrot and ginger cream, vegan tofu , vegetable chips 🌿	15,00
Spaghetti Carbonara	16,00

Fish & meat



Shi drum* in courgette crust, cherry tomatoes confit, fish broth with Millesimato sparkling wine , dill oil	26,00
Bites of perch* floured and fried, citrus and verbena mayonnaise , crispy potatoes*	24,00
Whitefish millefeuille* with smoked ham from Vigizzo Valley on white bean cream	24,00
Grilled beef fillet, sauces (barbecue, tartare, turmeric) , crispy potatoes*	29,00
Pork belly marinated in teriyaki sauce and herbs, beer jus , and mini corn cobs	23,00
Guinea fowl leg, shallot cooked in coarse salt, mashed potato, black truffle sauce	26,00
Tomato in Tataki, soy sprouts, vegetable demi glace , crunchy Nori leaf 🌿	16,00
Vegetable of the day 🌿	8,00

Salad

Mixed salad 	8,00
Capri: mixed salad, small mozzarella , cherry tomatoes and basil 	13,00
Fusion: salad, guacamole*, smoked salmon , bread croutons	16,00


Cheese

Tasting of local, regional and Italian **cheeses** with our organic jams and honey

4 samples Euro 11,00 
6 samples Euro 16,00 

Wine by the glass paired with cheeses from euro 7,00

Dessert

Tiramisù , cocoa crumble , berries	9,00
Cream pudding with toasted rice milk, matcha tea powder, raspberries and hazelnuts 	9,00
White chocolate and coconut cream, mango gelée and sautéed pineapple	9,00
Strawberry pulp, egg cream ice cream, almond wafer	9,00
Affogato al caffè	8,00
Ice cream and sorbets	6,00

*frozen or chilled product

 Vegetarian

 Vegan

ROOM SERVICE SUPPLEMENT + 20%

Dear guest, our preparations may contain allergens, including: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulfur dioxide, lupins and molluscs, which you will find written in bold.
For further information please ask the staff on duty for the documentation.



HOTEL RISTORANTE L'APPRODO
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