



LAGO D'ORTA

HOTEL RISTORANTE L'APPRODO

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Starters

Beef tartare, savory babà , monferrina thuna sauce , caper powder	20
Rabbit roll served lukewarm, cabbage, pepper sauce, crushed black olives 🚫	18
Citrus-marinated salmon* , avocado mousse*, yogurt , squid ink coral 🚫	18
Salt cod* tapas in panko bread , light garlic green sauce , bitter and crostino gel	18
Pea cream, burrata , fried artichoke , pepper powder 🌿	16
Cuore di bue tomato stuffed with vegetable caponata, zucchini cream 🌿🌿🚫	16

First courses

Barone selection rice , eggplant cream, San Marzano tomato purée, Seirass cheese 🌿🚫	20
Ravioli del plin* filled with asparagus and pesto , delicate toma cheese sauce, datterini tomatoes with basil oil 🌿	18
Blue spirulina algae tagliatelle* , bisque* , prawns* , stracciatella cheese and lime	22
Potato gnocchi with whole wheat flour*, broccoli florets, pike-perch* and cherry tomatoes	20
Chitarra spaghetti , duck ragout* , hazelnuts and orange scent	18
Fusilli al ferretto , pistachio pesto and basil sprouts 🌿🌿	16

Gluten-free pasta and gnocchi available 🚫

Main courses

Sea bream fillet, bouillabaisse sauce , mini leeks 🍴	26
Pike-perch and artichokes poached in thyme oil, grain mustard mayo , black garlic 🍴	24
Floured and fried octopus tentacle* , broad beans and pecorino cheese	24
Grilled beef fillet, crispy potatoes* and selection of sauces	30
Seared pork cheek terrine , potatoes* , watercress sauce, tomato gel	23
Lamb belly porchetta, spinach and ginger-carrot cream, its jus* 🍴	23
Green Wellington* , sauce and vegetables 🌿🍴	19
Vegetables of the day 🌿🍴	8



Salads

Mixed salad 🌿🍴🍴	8
Lollo lettuce, costoluto tomato, burratina 🌿	12
Lamb's lettuce, raw ham, walnuts , monte 27 cheese 🍴	12

Cheeses

Tasting of local, regional and Italian **cheeses** accompanied by our organic **jams** and honeys

4 tastings Euro 12,00  

6 tastings Euro 16,00  


Wine pairing by the glass from euro 7,00

Desserts

Hazelnut tiramisu and its crunch 9

Yogurt*, ginger, peach and **almond**  9

Brownie, strawberries, **frosting**  9


Revisited apple tarte tatin with malaga gelato*  9

Lemon curd crème brûlée and berries  9

Gelato* (**egg custard, chocolate, pistachio**)  7

Sorbets* (lemon, passion fruit, strawberry)  7

Tasting menu


Rabbit **roll** served lukewarm, cabbage,
pepper sauce, crushed black olives 

or

Salt cod* tapas in **panko bread**, **light garlic green sauce**, **bitter** and **crostino gel**


Barone selection **rice**, eggplant cream, San Marzano tomato purée, **Seirass cheese**  



or

Ravioli del plin* filled with **asparagus** and **pesto**,
delicate **toma cheese** sauce, datterini tomatoes with basil oil 

Sea bream fillet, **bouillabaisse sauce**, mini leeks 

or

Lamb belly porchetta, spinach and ginger-carrot cream, **its jus*** 

Cheese selection  

or


Revisited apple tarte tatin with malaga gelato* 

euro 58,00

Wine pairing selection 20 euro p.p.

Traditional menu

Beef tartare, **savory babà**, **monferrina thuna sauce**, caper powder

Chitarra spaghetti, **duck ragout***, **hazelnuts** and orange scent 

Cheese selection  

or

Hazelnut tiramisu and **its crunch**

euro 43,00

Wine pairing selection 15 euro p.p.

Lake menu

Citrus-marinated **salmon***, avocado mousse*, **yogurt**, squid ink **coral** 

Pike-perch and artichokes poached in thyme oil, grain **mustard mayo**, black garlic 

Cheese selection  




or

Lemon curd crème brûlée and berries

euro 43,00

Wine pairing selection 15 euro p.p.

Vegan menu

Cuore di bue tomato stuffed with vegetable caponata, zucchini cream   

Fusilli al ferretto, **pistachio pesto** and basil sprouts  




Green Wellington*, **sauce** and vegetables  

Brownie, strawberries, **frosting**  

euro 50,00

Wine pairing selection 15 euro p.p.

* Frozen at origin or fresh and blast chilled by us in accordance with regulations

 Vegetarian  Gluten-free dishes (cross-contamination not excluded)  Vegan
Dear Guest, our preparations may contain allergens, including: gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, celery, mustard, sesame, sulphur dioxide, lupin, and molluscs, which you will find written in bold. For further information, please ask the staff for documentation.