

◆ *Tasting menu* ◆

Amuse-bouche
(placemat)



King prawn tails with orange and mango chutney,
microgreens and a mango crisp



Homemade raviolo stuffed with oyster mushrooms,
nettles and Adriatic scampi, served on a creamy milk sauce



Red currant sorbet



Salmon fillet with cherry tomatoes gratin, parsley root purée, tahini,
salmon pearls and a lime and olive oil emulsion

or

Duck leg on an elderflower cream with roasted apricot,
elderflower and vodka syrup, and an elderflower crisp



Crème brûlée with fresh strawberries and strawberry coulis

Price: 45 €

Restaurant Montana