

Così Gianda

# Easter 2024

Aperitif with CHAMPAGNE GASTON CHIQUET TRADITION PREMIER CRU BRUT

Our welcome treats

Marinated and smoked char carpaccio and its caviar  
with raw asparagus, crunchy amaranth, fennel and wild herbs

Egg poché, fennel foam, crunchy waffle with aromatic herbs,  
almond, vegetable charcoal mayonnaise

Stuffed buttons with rabbit, wild garlic, peas, green cabbage and asparagus cream

Orzotto with goat cheese Aidi, pollen, green apple, salted lemon eggnog and sprouts

Brogna lamb roasted and its fifth quarter,  
purple potato, dandelion, black garlic cream and mustard seeds

Small mint ice cream

In the meadow in spring: vanilla daisy, luigia grass cream,  
basket of gingerbread, lemon, passion fruit

The small pastry shop

BERGERAC SEC 2023 / Domaine De l'Ancienne Cure  
TERLANER NOVA DOMUS 2017 / Producers in Terlano  
PERDIXI ISOLA DEI NURAGHI 2019 / Olianás  
SAUTERNES LES CHARMES DE RIEUSSEC 2011 / Chateau Rieussec