



FRADIS MINORIS
CULTURA E SAPORI DEL MARE
NELLA LAGUNA DI NORA
SARDEGNA

OUR TASTING MENU

<i>LAGUNA E DINTORNI</i>	95
PRAWN, WATERMELON, VERMOUTH, GOLDEN SAMPHIRE	
SMOOKED GARFISH, OYSTER, LENTISK, KEFIR	
SHEEP'S RICOTTA CHEESE BUTTON, SCORPIONFISH, AGED BEER	
BLACK RUFF, VERNACCIA, CUCUMBER	
CHOCOLATE, SEAWEED, SHEEP MILK	
<i>ORTO IN LAGUNA</i>	80
CARROTS, SPICY CHARD, GOAT JODDU	
LAGOON'S MINISTRONE	
FIORE SARDO CHEESE BUTTON, PEPPER, OREGANO	
AUBERGINES, SEAWEED, CANNONAU, POMPIA	
RICOTTA CHEESE, PEACH, MINT, SUMAC	
<i>DA-MARE</i>	110
7 COURSES MENU CREATED BY THE CHEF	
<i>VERDE-MARE</i>	95
7 VEGETARIAN COURSES MENU CREATED BY THE CHEF	
<i>WINE PAIRING</i>	
7 GLASSES	80
5 GLASSES	60

Tasting menu is served to the all guests at table..