



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

OUR TASTING MENU

<i>LAGUNA E DINTORNI</i>	95
PRAWN, AGED APPLE, SEA LETTUCE	
AMBERJACK, SPICY CHARD, MUSSEL, KEFIR	
WHOLE WHEAT FUSILLO, CUTTLEFISH, BROCCOLI	
GREY MULLET, PUMPKIN, SEA PURSLANE	
CHOCOLATE, SEAWEED, FIGS	
<i>ORTO IN LAGUNA</i>	80
PUMPKIN, ROSEMARY, HAZELNUT	
LAGOON'S MINISTRONE	
TUBETTO, VEGETABLE FOND, BLACK GARLIC, SEA FENNEL	
AUBERGINES, SEAWEED, CANNONAU, POMPIA	
RICOTTA CHEESE, PEAR, SUMAC, SAFFRON	
<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..