



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	
SEA BREM, SPICY CHARD, MUSSEL	
PACCHERO, BROCCOLI, OCTOPUS, FIORE SARDO	
GREY MULLET, PUMPKIN, SEA PURSLANE	
CHOCOLATE, SEAWEED, KAKI PERSIMMON	
<i>ORTO IN LAGUNA</i>	80
PUMPKIN, ROSEMARY, HAZELNUT, KEFIR	
LAGOON'S MINISTRONE	
PACCHERO, BLACK GARLIC, FIORE SARDO	
CAULIFLOWER, SEAWEEDS, CANNONAU	
RICOTTA CHEESE, PEAR, SAFFRON, 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..