

RISTORANTE

LaCru

VILLA BALIS CREMA

THE MENU



LaCru Journey

Amberjack, leek, parsley and lemon tapioca

Novaglie broccoli, Adriatic beurre blanc, anchovy and smoked mayonnaise

Tagliatelle rice, vine leaves, crayfish and marc
(Re-Loaded)

Potatoes and mountain snails and black truffle

Lamb from Lessinia, light acid mash potatoes, grape and barbecue pumpkin

In memory of snow

Sweet-UP!

The menu is offered for the whole table at a price of € 75

The Journey goes on...

... with 3 courses chef's inspiration for € 90

Pairing € 35 | € 50

Water € 3,00 | Coffee € 3,00 | Cover charge € 3,50



A la carte

From our vegetable gardens	€	19
Deer, polenta, artichokes and tangerine	€	22
Rockfish, scallops, jerusalem artichokes, mushrooms and hazelnut	€	25
Risotto, Amarone, pumpkin, capers leaves and cornelian cherry	€	20
Tagliatelle rice, vine leaves, crayfish and marc (Re-Loaded)	€	22
Corn gnocchi, hare, black walnuts and Monte Veronese cheese	€	23
Brill, shellfish sauce, lentils, sesame and chicory	€	29
Rabbit, roasted potato foam, apple and rosemary	€	24
Lamb from Lessinia, light sour mash potatoes, grape and barbecue pumpkin	€	27
Selection of Lessinia cheeses with mustards and jams	€	18
In memory of snow	€	16
Rice, milk and corn	€	16
Chocolate expressions	€	16

***The dishes on our menus can contain allergens.
We refer the kind customers to the information displayed at the entrance.
The staff is available for any further clarification.***

