

THE EXPERIENCE OF TASTE.

The Eden's Park Experience of Taste focuses on a delicate and aromatic cuisine, which guarantees an authentic taste in exciting combinations. That is why we exclusively use products of the highest quality and optimum wholesomeness, fairly produced, and whenever possible with local organic ingredients with their distinctive flavours and nutrients.

Taste is the last great sense that cannot be replicated by technology. It's our senses that can still provide us an experience that is unique, because each "performance" of a meal is different.

In this spirit, we wish you an unforgettable experience in The Eden's Park Tasting Room.

We thank you for your visit!

Chef de Cuisine: MARCELLO CORRADO
Head of Service & Sommelière: ELISA GUFLER

Four course menu	Euro 110 per Person
Five course menu	Euro 125 per Person
Seven course menu	Euro 150 per Person

If certain substances or products cause allergies or intolerances to you, kindly inform our staff when ordering. They will be glad to give you further information.

EDEN'S PARK APERITIF

Castel Monreale Brut

MINDFUL MENU

Amuse bouche

BEEET ROOT

Beet root in different consistencies
onion / radish / cherry

EEL

eel / tamarind / lattuce

PHEASANT

Pheasant crépinette / black salsify / fermented lemon

"PLIN"

stuffed with blue lobster / lamb fond / orange scent

RISOTTO

camomile / bergamot / dry capers

VENISON

roasted venison/ beer / bread / apple / potatoes

or

SEABASS

wild caught seabass / bacon scent / fresh fennel

BUFALA

buffalo ricotta / bread / olives / pistachios / olive oil

or

CHESTNUT

chestnut cream / laurel ice cream / persimmon