NAIADE

RISTORANTE ABANO

“Game Tasting Menu 2026”

€100

Bouchée à la Reine

Partridge consommé and its vol-au-vent, cauliflower and truffle

A Walk in the Woods

Mushrooms in textures with lichen, mountain pine and aged celeriac

Duck, Jujube and Broccoli

Seared duck breast, jujube and geranium sauce, broccoli variation

Carnaroli Risotto, Sea and Mountains

Risotto finished with hare à la royale sauce, sea figs, oysters and sea urchin

Chard Infusion, Sencha Style

Hare and Strawberry Grape Ravioli

Ravioli filled with hare salmis, strawberry grape and parsley sauce

La Chimera

Pheasant, wood pigeon and quail breasts cooked together in an Italian-style farce, creamy confit of the legs and salt-baked beetroot

Almonds and Chanterelles

Almond frangipane tart, chanterelle and mandarin marmalade, chanterelles preserved in spirit and Regina grapes

Chef Andrea Rossetti

"The Naiade Classics"

€90

Savoia Salad

Nut cream, baby spinach and nutmeg sauce, textures of salad leaves and black truffle

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Felicetti Monograno Matt spaghettoni, mantis shrimp, Tradition Royale caviar

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Meracinque Carnaroli rice, lemon textures, smoked butter and bottarga

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Catch of the day, served two ways

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Colli Euganei goat's cheese, elderberry and Barena honey

Chef Andrea Rossetti

À la Carte

Abano Terme snails, sunflower heart, corn shoots

€22

Savoia Salad

Nut cream, baby spinach and nutmeg sauce, textures of salad leaves and summer black truffle

€22

White-meat cotechino, double sauce of chicken, dill and green peppercorn

€22

Duck, Jujube and Broccoli

Seared duck breast, jujube and geranium sauce, broccoli variation

€28

"Homage to Gualtiero Marchesi"

Open raviolo, lightly seared Wagyu, 36-month Parmigiano Reggiano made exclusively from mountain Brown Swiss milk

€22

Hare and Strawberry Grape Ravioli

Ravioli filled with hare salmis, strawberry grape and parsley sauce

€22

Chef Andrea Rossetti

Meracinque Carnaroli rice, lemon textures, smoked butter and bottarga

€22

Felicetti Monograno Matt spaghettoni, mantis shrimp, Tradition Royale caviar

€32

Monte Baldo lamb, served four ways

€38

La Chimera

Pheasant, wood pigeon and quail breasts cooked together in an Italian-style farce, creamy confit of the legs and salt-baked beetroot

€35

Catch of the day, served two ways

€48

Sweets

€14

"Fleurcacao"

Ruby chocolate and raspberry

Almonds and Chanterelles

Almond frangipane tart, chanterelle and mandarin marmalade, chanterelles preserved in spirit and Regina grapes

Colli Euganei goat's cheese, elderberry and Barena honey

Chef Andrea Rossetti