



RELAIS LE JARDIN
RESTAURANT
FIRENZE

A journey through Italian cuisine in transformation

A living, silent process guides our cuisine: one that transforms ingredients, enhances memory, and brings new depth to flavour.

Each tasting menu is born from an idea of slow, mindful time, where fermentation — understood both as a technique and as a vision — accompanies local, seasonal ingredients through a continuous evolution.

Nothing remains still: flavours develop in layers, tradition is renewed, and ingredients tell their story.

In Chef Claudio Lopopolo's dishes, Italian cuisine opens itself to change while remaining firmly rooted in its heritage.

It is a journey through places, memories, and intuitions, where every detail is designed to move the senses.

Like flavour, like life, cuisine is in constant transformation.

ACQUA

Freshly baked rustic bread and handmade taralli ¹⁻¹²

Amuse-bouche

Tiella in fermento ⁷⁻¹⁴

Assassinio a Sorrento ¹⁻³⁻⁷

Paccheri with clams, beetroot, juniper and gochujang ¹⁻¹⁴

Roasted grouper with Dijon mustard sauce, roasted persimmon and samphire ⁴⁻⁹⁻¹⁰

Yogurt and orange ⁷

Buckwheat Bavarian cream with pomegranate gel and dark chocolate ³⁻⁷

110

Wine pairing for the tasting:

Selection of 3 glasses

50

Selection of 5 glasses

75



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T E R R A

Freshly baked rustic bread and handmade taralli ¹⁻¹²

Amuse-bouche

Chargrilled beef hanger steak with salsify, Piedmont hazelnuts and beurre blanc ⁷⁻⁸

Assassinio a Sorrento ¹⁻³⁻⁷

Duck-filled tortelli with orange gel, king oyster mushrooms and foie gras sauce ¹⁻³

Bison fillet with Annurca apple purée, red radicchio,
raspberry vinegar and Sarawak pepper ⁹⁻¹²

Yogurt and orange ⁷

Osmosis-cooked pears with goat's cheese and honey ice cream ¹⁻⁷

110

Wine pairing for the tasting:

Selection of 3 glasses

50

Selection of 5 glasses

75



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R A D I C I

Freshly baked rustic bread and handmade taralli ¹⁻¹²

Amuse-bouche

The woodland ⁷

Assassinio a Sorrento ¹⁻³⁻⁷

Meracinque risotto with pumpkin, white miso, black garlic cream and kefir ⁷

Artichoke glazed with grass pea miso, liquorice and Blu di bufala cheese ⁷

Yogurt and orange ⁷

Creamy almond with green apple sorbet, and dill powder ⁷⁻⁸

110

Wine pairing for the tasting:

Selection of 3 glasses

50

Selection of 5 glasses

75



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VITA

Freshly baked rustic bread and handmade taralli ¹⁻¹²

Amuse-bouche

The woodland ⁷

Tiella in fermento ⁷⁻¹⁴

Assassinio a Sorrento ¹⁻³⁻⁷

Tagliolini pasta creamed in smoked buffalo butter and Tarbouriech oyster cream,
black lime powder, plum extract, and Calvisius caviar powder ¹⁻³⁻⁴⁻⁷⁻¹⁴

Eel glazed with fig vincotto, celeriac, maple syrup and fermented lemon ⁴

Pigeon breast and leg from “Laura Peri” with chestnuts, grapes and lemon thyme oil ⁹

Yogurt and orange ⁷

Hazelnut crisp with rum crème anglaise and redcurrants ¹⁻³⁻⁸⁻¹²

135

Wine pairing for the tasting:

Selection of 3 glasses

50

Selection of 5 glasses

75

Selection of 7 glasses

95



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À LA CARTE

An invitation to create, dish by dish, your own journey through flavours. You are welcome to compose your experience by selecting from the dishes featured in our tasting menus.

Minimum selection: 2 courses

2 courses: **75**

3 courses: **98**

Dessert: **18**

Cover charge **5**

Our tasting menus, due to their preparation complexity, are designed to be enjoyed by the whole table. In case of lack of fresh food, we reserve the right to use blast chilled or frozen products. All prices are mentioned in euro, VAT included. Cover charge not included.

ALLERGENS

(1) Cereals containing gluten, (2) Crustaceans, (3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Milk and lactose, (8) Dry fruits, nuts. (9) Celery. (10) Mustard. (11) Sesame (12) Sulphur dioxide and sulphites in concentrations above 10 mg/kg, (13) Lupine, (14) Molluscs



INSTAGRAM



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