



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.

FROM PUGLIA TO TUSCANY

Freshly baked rustic bread and handmade taralli ¹⁻¹²

Amuse-bouche

Tiella in fermento ⁷⁻¹⁴

Assassinio a Sorrento ¹⁻³⁻⁷

Felicetti monograin fusillone with basil,
cacciucco sauce with gochujang and cuttlefish lard ¹⁻⁴⁻⁶⁻⁷⁻⁹⁻¹⁴

Red mullet with Tuscan panzanella, crispy vegetables on a caciocavallo
cheese cream and Apulian focaccia ¹⁻⁴⁻⁷⁻⁹

Hibiscus and raspberry sorbet

Sospiro di Bisceglie
with toasted almond ice cream and sour cherry gel ¹⁻³⁻⁷⁻⁸

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

Beef hanger steak with zucchini "scapecce",
almond buttermilk and fig leaf oil ⁸⁻⁹

Assassinio a Sorrento ¹⁻³⁻⁷

Duck-filled tortelli with orange gel, green beans
and foie gras sauce ¹⁻³⁻⁷⁻⁹

Koji-aged bison fillet with cherry gel,
liquid lettuce and pickled radishes ⁹

Hibiscus and raspberry sorbet

La bruschetta

Bread ice cream, tomato jam and basil granita ¹⁻³⁻⁷

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

Her Majesty the Carrot ⁹

Assassinio a Sorrento ¹⁻³⁻⁷

Smoked eggplant risotto with fermented lemon
and cow's milk kefir ⁷

Peperone 'm-but-tu-na-to
Seitan ragout with fermented bell pepper gel, bell pepper veil,
marinated egg and bread foam ¹⁻³⁻⁷⁻⁹

Hibiscus and raspberry sorbet

Milk parfait, 70% dark chocolate ganache and rum sauce ³⁻⁷⁻¹²

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

Her Majesty the Carrot ⁹

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

Grilled turbot fillet with salmon roe, cucumber
and turbot demi-glace ⁴⁻⁹

Pigeon breast and leg “Laura Peri” aged in beeswax with
pak choi and apricot chutney ⁹

Hibiscus and raspberry sorbet

Peach sorbet with fermented peach and black tea Bavarian cream ¹⁻³⁻⁸

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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