

Appetizers

	RED TUNA CARPACCIO (4a/9a/10a/11a) Avocado Escabeche Dressing Cherry tomatoes	32
	BEEF CARPACCIO (10a/1a/3a/7a) Rocket salad Shiitake in oil Parmigiano Reggiano Extra Virgin Olive Oil	29
	SHRIMPS IN TEMPURA (1a/2a/4a) Fennel Salad Homemade “sweet chili” Sauce	25
	MEDITERRANEAN VEGETABLE TARTARE (7a/9a) Bell Peppers Eggplant Zucchini Burrata Cream Piedmont hazelnuts Basil	18
	VEAL TONGUE CARPACCIO (9a/10a) Potato cream Pickled vegetables Green sauce	27
	RAW SCAMPO (2a/4a) Lemon	6,5
	CANTABRIAN ANCHOVIES (1a/3a/4a/7a) Garlic Bread Smoked Butter	17
	TOMATO SALAD (1a/7a/9a) Capers Olives Basil Croutons Sunflower seeds	18
	BASKET OF BREAD	5

Recommended Wines

RED TUNA CARPACCIO Sancerre Rosé Pinot Nero 2023 Vacheron France, Loira	0.75	69
TOASTED FLOUR RAVIOLI Kerner Praepositus 2023 Abbazia di Novacella South Tyrol	0.75	40
PLIN Pinot Nero Riserva St. Daniel 2021 Colterenzio Winery South Tyrol	0.75	49
FISH OF THE DAY Chablis la Chanfleure 2024 Louis Latour France	0.75	56
IBERICO SECRETO Tartaraci 2019 Mirella Buscemi Etna, Sicily	0.75	66
CHATEAUBRIAND Merlot-Cabernet Franc Frauenriegel 2020 Peter Dipoli South Tyrol	0.75	88

1. Gluten – 2. Crustaceans – 3. Eggs – 4. Fish – 5. Peanuts – 6. Soy – 7. Milk- 8. Nuts – 9. Celery – 10. Mustard
11. Sesame seeds – 12. Sulphur dioxide and sulphites– 13. Lupin – 14. Molluscs

First courses

SHÜTTELBROT GNOCCHETTI (1a/3a/7a/9a)	
Venison ragout Cranberries	21
PLIN (1a/3a/7a)	
Veal filling Braised meat sauce 30 months Parmesan Cheese	24
FUSILLONI (1a/3a/7a/9a)	
Basil pesto Smoked ricotta Tomatoes	19
TAGLIATELLE (1a/3a/7a/9a)	
Fresh chanterelle Parsley	23
TOASTED FLOUR RAVIOLI (1a//3a//7a)	
Mountain cheese Spinach cream Smoked butter foam	18
 TOMATO CREAM (1a/2a/3a/4a/7a/9a/14a)	
Wild garlic oil Grey bread	17

Side dishes

ASIAN-STYLE VEGETABLES	11
ROSEMARY ROASTED POTATOES	9
MIXED SALAD	14
PILAF RICE (7a)	9
GRILLED MINI LATTUCE	11
TRUFFLE MAYONNAISE (3a/10a)	3
POTATO PURÉE (7a)	9

Second courses

FISH OF THE DAY (4a/7a/9a)	
Vegetable cous cous Basil foam	37
IBERICO SECRETO (1a/7a/9a)	
Green asparagus Pepper & tarragon sauce “Kirnighof” Cardoncelli mushrooms	31
 STROGANOFF (1a/9a/7a)	
Peppers Cardoncelli mushrooms Pickled gherkins Rice Pilaf	45
DUCK BREAST (7a/9a/10a)	
Orange & sesame glaze Asian-style vegetables Crispy potatoes	33
 VEGETABLE CURRY (1a/9a/10a)	
Carrots Snow peas Shiitake mashrooms Potatoes Rice Pilaf	25
CHATEAUBRIAND	
600g 40 min	98
 ESCARGOT À LA BOURGUIGNONNE (1a/7a/9a/10a)	
12 pz. Herbs butter and vegetables	28
RIVER TROUT (4a/9a)	
Swiss chard Horseradish foam Chives	28
HALF TURBOT (FOR 2–3 PEOPLE) (1a/3a/4a)	
Herb butter Tomatoes Candied lemon Shellfish foam	65
BEEF FILLET WITH GREEN PEPPERCORN (7a/9a)	
Potato purée Baby carrot Broccoli	49
 CHEF'S RECOMMENDATION	