

Appetizers



RED TUNA CARPACCIO (4a/9a/10a/11a)
Avocado | Escabeche Dressing | Cherry tomatoes 29

BEEF CARPACCIO (10a/1a/3a/7a)
Rocket salad | Shiitake in oil | Parmigiano Reggiano | Extra Virgin Olive Oil 29

SUMMER SALAD (1a/3a/4a/7a/8a/9a)
Almond cream | Butter-toasted bread croutons | Parmigiano Reggiano
Anchovy dressing | Balsamic vinegar | Tomato powder 22

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

SAMOSAS (1a/3a/9a/10a)
Duck leg | Truffle mayonnaise | Green salad 21

OYSTER GILLEARDEAU
Lemon 7

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

HOMEMADE CAVATELLI
Gewürztraminer 2023
Roberto Ferrari | South Tyrol 0.75 59

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)

Vegetable pesto | Stracciatella cheese | Tomatoes

19

TAGLIATELLE (1a/2a/3a/7a/9a)

Lobster Bisque | Lobster | Chili

34

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

HOMEMADE CAVATELLI (1a/3a/7a/9a)

Cuttlefish | Peas | Mint

28

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

GLAZED VEAL SWEETBREADS (1a/7a/9a/10a)

Cauliflower | Tomatoes | Anna potatoes

35

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