

A' LA CARTE



STARTERS

roe deer

roe deer tartare, rosemary, pumpkin and hazelnuts
19.-

veal

veal belly, kidney, cabbage and leek
19.-

shrimps

shrimps, pistachio, rhubarb and sheep ricotta
20.-

umbrina

umbrina tartare, ginger persimmon, black cabbage and fried chestnuts
19.-

FIRST PLATES

egg pasta

cuttlefish ink tagliolini, raw shrimps, potatoes and coriander
17.-

risotto

tangerine risotto, sweet&sour sturgeon and sage
18.-

ravioli

hare ravioli with chestnuts pastry and capon broth
18.-

lamb

myrtle mezzi bigoli with lamb ragout and sheep cheese
17.-

MAIN COURSE

iberian pork

"pluma" of iberian pork, cauliflower cream and cranberry
22.-

guinea fowl

stuffed guinea fowl, truffle, mushrooms, pumpkin and chestnuts
23.-

cod

Icelandic cod, oysters cream, chanterelles and fermented black garlic
25.-

venison

venison loin, demi glace, celeriac and autumnal garnish
25.-

DESSERTS

plum panna cotta, chocolate and honey
7.50

chestnuts cheesecake, lavender and candied citron
7.50

home made ice cream trio
6.50

selection of italian cheese
7.50

no cover charge
water 3.-

Let Us Know If You Have any Intolerances or Allergies

Tasting menù



Wild

roe deer tartare, rosemary, pumpkin and hazelnuts

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hare ravioli with chestnuts pastry and capon broth

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guinea fowl, truffle, mushrooms, pumpkin and chestnuts

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plum panna cotta, chocolate and honey

menù excluded beverage 58.-

Fish

umbrina tartare, persimmon, cabbage and chestnuts

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cuttlefish ink tagliolini, cod tripe, potatoes and shrimps

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Icelandic cod, oysters, chanterelles and black garlic

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chestnuts cheesecake, lavender and candied citron

menù excluded beverage 58.-

the menu is only served to all guest at the table