

# A' la Carte



## **STARTERS**

venison tartar, nachos, peas and lime  
19.-

grilled squid, chickpea croquettes and cherry tomatoes confit  
17.-

filled guinea fowl salad, cracked wheat and feta cheese  
16.-

tuna carpaccio, onion, green apple and celery  
19.-

sweetbreads, nettle, bottarga and raspadura cheese  
18.-

## **FIRST PLATES**

ravioli filled with pesto, potatoes cream and truffle in brine  
16.-

linguine, eggplant, mint and swordfish  
17.-

gnocchi filed with hare, cabbage sauce and stracciatella cheese  
17.-

risotto with cuttlefish ink, lemon and raw purple shrimp  
19.-

## **SECOND PLATES**

duck (chest and thigh), apricot compote and baby spinach  
23.-

beef stew, savoy cabbage and peaches  
18.-

monkfish, sweet&sour vegetables and basil  
23.-

beef brisket, snow peas and peppers chutney  
20.-

venison loin, sour cherries and zucchini  
25.-

## **DESSERTS**

strawberry curd tart, meringue and yogurt ice cream  
8.-

coffee brownie, mint chantilly and salted caramel ice cream  
8.-

home made ice cream trio  
7.-

italian cheese selection with fruit chutney  
10.-

cover charge 3.-

water 3.-

*Let Us Know If You Have any Intolerances or Allergies*

# Tasting Menù



## Game

venison tartar, nachos, peas and lime

.

gnocchi filed with hare, cabbage sauce and stracciatella cheese

.

venison loin, sour cherries and zucchini

.

dessert at the choice of menu

menù excluded beverage 56.-

## Fish

tuna carpaccio, onion, green apple and celery

.

risotto with cuttlefish ink, lemon and raw purple shrimp

.

monkfish, sweet&sour vegetables and basil

.

dessert at the choice of menu

menù excluded beverage 56.-

the menu is only served to all guest at the table