

A' la Carte



STARTERS

venison tartar, foie gras cream, hazelnuts and mustard
20.-

red mullet, smoked aubergine, carrots and puffed rice
19.-

filled quail, artichokes and cardoon
19.-

sea bass and scallop carpaccio with puttanesca sauce
19.-

sweetbreads, bulgur, pine nuts and raspadura cheese
18.-

FIRST PLATES

nettle lasagna with swordfish, beetroot and black cabbage
16.-

tagliolini with boar sauce and basil
16.-

gnocchi filed with roe, pumpkin cream and toasted almonds
17.-

risotto with cuttlefish, black garlic and paprika sauce
19.-

SECOND PLATES

suckling pig belly, Jerusalem artichokes and liquorice fennel

23.-

duck breast, beans, rice cream and pear

24.-

icelandic cod fillet with herbs, purple cabbage and citrus

25.-

octopus "cacciatore style", shiitake mushroom and potato

24.-

venison tenderloin, broccoli, thyme and anchovies

27.-

DESSERTS

chestnut, chocolate, meringue and apple sorbet

8.-

blueberry mousse, yogurt and mint 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, foie gras cream, hazelnuts and mustard

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gnocchi filed with roe, pumpkin cream and toasted almonds

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venison tenderloin, broccoli, thyme and anchies

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dessert at the choice of menu

menù excluded beverage 60.-

Fish

sea bass and scallop carpaccio with puttanesca sauce

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risotto with cuttlefish, black garlic and paprika sauce

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icelandic cod fillet with herbs, purple cabbage and citrus

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dessert at the choice of menu

menù excluded beverage 60.-

the menu is only served to all guest at the table