

# A' la Carte



## **STARTERS**

venison tartar, mustard, paprika and rosemary ice cream  
20.-

grilled squid, saffron wheat, morels and asparagus  
19.-

nettle rice, goose, pears and foie gras cream  
19.-

snapper carpaccio, ricotta, fava beans and oregano oil  
19.-

roasted veal tongue, curry, honey and snow peas  
17.-

## **FIRST PLATES**

oxtail stew ravioli, turnip tops and pecorino  
17.-

egg tagliatelle with chamois ragout and hazelnut  
17.-

gnocchi filed with red mullet with pesto  
17.-

risotto with thyme, vanilla shrimps and burrata  
19.-

## **SECOND PLATES**

beef skirt steak, black garlic, spinach and blackberry  
23.-

duck breast, rice cream and savoy cabbage  
24.-

icelandic cod fillet with herbs, red cabbage and peach  
25.-

octopus and scallop salad "catalane style"  
24.-

venison tenderloin, beetroot and asparagus  
27.-

## **DESSERTS**

White chocolate, raspberry and mint ice cream  
8.-

blueberry mousse and yogurt ice cream  
7.-

home made ice cream trio  
7.-

italian cheese selection with fruit chutney and honey  
12.-

cover charge 3.-

water 3.-

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

# Tasting Menù



## Game

venison tartar, mustard, paprika and rosemary ice cream

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egg tagliatelle with chamois ragout and hazelnut

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venison tenderloin, beetroot and asparagus

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dessert at the choice of menu

menù excluded beverage 60.-

## Fish

snapper capriccio, ricotta, fava beans and oregano oil

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risotto with thyme, vanilla shrimps and burrata

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icelandic cod fillet with herbs, red cabbage and peach

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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