

# Recommendations menu

## *Appetizers*

- \* Crayfish salad with avocado, apple, chicory and lemon 14,50
- \* Fried goat cheese on caramelized pumpkin ginger with walnuts and honey 15,50
- \* Fried porcini mushrooms with garlic, chard, cherry tomatoes and parmesan cheese 16,50
- \* Bresaola with pears, walnuts and black truffle 17,50

## *Noodles*

- \* Penne with tenderloin, boletus, garlic, rosemary and cherry tomatoes 18,50
- \* Gnocchi filled with spicy pumpkin, ginger in Parmesan sauce 19,50
- \* Tortelacchi stuffed with porcini mushrooms and ricotta on truffle butter sauce 20,50
- \* Pizza Bresaola with cream cheese, black truffle and truffle oil 19,00

## *Fish*

- \* Grilled sea bass with herb oil sauce with fried potato  
Chestnut purée and leaf spinach 29,50
- \* Tuna with sesame crust on passion fruit-ginger-orange sauce  
with tomato avocado salad and baby spinach 30,50
- \* Turbot fillet with porcini mushrooms and black truffle, potato  
Chestnut purée and leaf spinach 31,50

## *Meat dishes*

- \* Duck breast with sesame crust, honey, on forest fruit sauce, with potato  
Chestnut puree and ratatouille (sweet and sour) 27,50
- \* Entrecote from the grill with herbal oil, mashed potatoes and daily vegetables 28,50
- \* Grilled veal fillet on choco-chili sauce  
with mashed potatoes and daily vegetables 35,50

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