

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
 - * Tagliolini with fresh black truffle and truffle-butter-sauce (flamed on the table) 22,50
- * Pizza Bresaola with cream cheese, black truffle and truffle oil 19,00

Fish

- * Grilled Doradenfilet with herbal oil, saffron potatoes and leaf spinach 29,50
 - * Grilled tuna on red wine-vanilla sauce, saffron potatoes and tomato avocado salad 30,50
- * Monkfish on paprika and tarragon sauce, saffron potatoes and leaf spinach 31,50
 - * Sole (up to 600 gr.) Fried in butter, saffron potatoes and leaf spinach 38,50

Meat dishes

- * Guinea fowl breast filled with pears and Roman sheep's cheese on Grand Marnier sauce, baby potatoes and daily vegetables 27,50
 - * Grilled entrecote with herb oil, fried porcini mushrooms, Baby potatoes and vegetables 28,50
- * Veal fillet with pine nut fennel crust on truffle butter sauce, Baby potatoes and vegetables 35,50