

Recommendations menu

Appetizers

- * Crayfish salad with apples, chicory, avocado and lemon sauce 14,50
- * Fried baby calamari with chard, garlic,
cherry tomatoes on arugula salad 15,50
- * Roasted goat cheese on caramelized pumpkin, fresh black
truffles and truffle oil 16,50
- * Duck liver fried in thyme butter, on fennel salad 17,50

Noodles

- * Penne with tenderloins, porcini mushrooms, garlic, rosemary and cherry tomatoes 18,50
- * Gnocchi stuffed with ginger pumpkin in parmesan sauce 19,50
- * Tortelacchi stuffed with porcini mushrooms and ricotta in truffle-butter sauce 20,50
- * Tagliolini with fresh black truffle and truffle butter sauce
(flambéed on the table) 22,50

Fish

- * Eaglefish with fresh fig-lime-mint-honey-lemon sauce,
boiled potatoes and leaf spinach 29,50
- * Rose Doradenfilet with herb pecorino crust on paprika tarragon sauce
with boiled potatoes and leaf spinach 31,50
- * Turbot fillet with fresh black truffle, fried porcini mushrooms,
boiled potatoes and leaf spinach 32,50

Meat dishes

- * Duck breast with sesame crust on passion fruit-ginger-orange-sauce,
saffron potatoes and ratatouille (sweet and sour) 28,50
- * Aberdeen Grilled Black Angus Entrecote with herbal oil,
baby potatoes and vegetables 33,50
- * Sliced veal loin from the oven, with porcini mushrooms, arugula, parmesan,
baby potatoes and vegetables 35,50