

Recommendations menu

Appetizers

- * Fried goat cheese on caramelized pumpkin with walnuts and honey 14,50
- * Crayfish salad with avocado, apple, chicory and lemon 13,50
- * Tuna carpaccio rolled up with olives and rocket salad on fennel salad and orange filet with lemon zest 15,50

Noodles

- * Penne with beef tenderloin, boletus, garlic, and rosemary
Cherry tomatoes in tomato sauce 18,50
- * Gnocchi stuffed with truffle goat's cheese in truffle cream sauce 19,00
- * Tagliolini with fresh black truffles and truffle butter sauce
(flambéed on the table) 22,50

Fish

- * Salmon fillet on thyme butter and lemon sauce with boiled potatoes and leaf spinach 24,50
- * Tuna with sesame crust on prosecco-ginger sauce
with boiled potatoes and baby spinach 28,50
- * Zander fillet on mustard sauce with boiled potatoes and leaf spinach 23,50

Meat dishes

- * Australian Black Angus grilled entrecote on rosemary cream sauce,
with baby potatoes and vegetables 30,50
- * Guinea fowl breast filled with porcini mushrooms, rocket and Parmesan
on truffle cream sauce 20,50
- * Calf's liver fried in butter-sage, with onions, baby potatoes and vegetables 21,50
- Grilled beef fillet with herb oil, baby potatoes and vegetables 36,50

Dessert

- * Pistachio parfait 9,50
- * Mango Prosecco Parfait 8,50