

Recommendations menu

Appetizers

- * Crayfish salad with avocado, apples, chicory and lemon 14,00
- * Baked goat cheese on caramelised pear, walnuts and honey 15,00
- * Fried porcini mushrooms with garlic, cherry tomatoes, chard and Parmesan cheese 16,90
- * Two king prawns with herb parmesan crust on rocket and fennel salad 19,00

Noodles

- * Penne with tenderloin, boletus, cherry tomatoes, rosemary,
Garlic in tomato sauce 19,50
- * Gnocchi stuffed with truffle goat cheese in truffle butter sauce 20,50
- * Tortelacchi stuffed with porcini mushrooms and ricotta in butter-sage sauce 21,50
- * Tagliolini with fresh black truffles in truffle butter sauce,
(flambéed on the table) 22,50
- * Risotto with lamb fillet, beetroot, chestnuts and provolone cheese 23,50

Fish

- * Salmon fillet on mustard and lemon sauce with boiled potatoes and daily vegetables 25,50
- * Tuna with sesame crust on ginger prosecco sauce with
Tomato avocado salad and truffled baby spinach 29,50
- * Turbot fillet on fig-mint-lime honey sauce, boiled potatoes and daily vegetables 31,50

Meat dishes

- * Grilled veal with fennel pine nuts crust and red wine vanilla sauce 28,50
- * Aberdeen Grilled Black Angus Entrecote with herbal oil, fried boletus, chard and baby
potatoes 32,50
- * Grilled beef fillet with fried porcini mushrooms, on boletus cream sauce
with baby potatoes 37,50