

Recommendations menu

Appetizers

- * Pumpkin soup with amarettini and pumpkin seed oil 9,50
- * River crab salad with avocado, apples, chicory and avocado-zitronet-cream 14,50
- * Smoked Scamorza-cheese from the pan with grilled oyster mushrooms on arugula and church tomatoes 15,50
- * Fried goat cheese on caramelized pumpkin ginger with walnuts and honey 16,50
- * Autumn salad with violet potatoes, chestnuts, parsnips, pistachios, apples, beetroot, grated provolone-cheese in honey-citrus-sauce 17,50
- * Fried fresh porcini mushrooms with chard, garlic, church tomatoes and parmesan 18,50

Noodles

- * Penne with beef fillet tips, porcini mushrooms, garlic, rosemary and cherry tomato sauce 20,50
- * Gnocchi stuffed with truffle and goat cheese in truffle cream sauce 21,50
- * Tortelacchi filled with porcini mushrooms and ricotta, with bacon and fresh porcini mushrooms in light cream sauce 23,50

Fish

- * Turbot fillet with fried fresh porcini mushrooms, basmati rice and Ratatouille (sweet-sour) 29,50
- * Tuna with sesame crust on mango chili sauce, basmati rice and tomato avocado salad 30,50
- * Monkfish in bacon coat on red wine-blueberries-vanilla-Sauce with Basmati rice and ratatouille (sweet-sour) 31,50

Meat

- * Guinea chicken breast on truffle cream sauce with chestnuts-mashed-potatoes, fried fresh porcini mushrooms and ratatouille (sweet-sour) 25,50
- * Austral grass entrecote grilled with chestnut mashed potatoes fried fresh porcini mushrooms and ratatouille (sweet-sour) 32,50
- * Grilled beef fillet with chestnut mashed potatoes, fried fresh porcini mushrooms and ratatouille (sweet-sour) 35,50