

## *NEW YEAR'S CARD 2019*

### **Appetizers**

- \* Fried goat cheese on caramelized pears and ginger with walnuts and honey 19,50
- \* Quail breast on port wine blueberry sauce and polenta 22,50
- \* Scallops on parmesan waffles with leaf spinach in white wine sauce 23,50
- \* Antipasti Cinque from two persons (tuna tartare, vol-au-vent-filling, goat cheese, large shrimp, Parma ham and fresh figs) 49,00

### **Noodles**

- \* Pappardelle with wild ragout (deer and wild boar) in red wine sauce 23,50
- \* Risotto with half lobster (approx. 200 g.), shallots, tomato fillet in saffron sauce 26,50
- \* Tagliolini with fresh black truffle in butter cream sauce (flamed on the table in the Parmesan loaf) 27,50

### **Fish**

- \* Tuna with sesame crust on beetroot carpaccio with mango mint chili sauce and kaki salad 33,50
- \* Fish plate from the oven (sea bream, turbot, a large shrimp and baby Calamari) on potato bed and cherry tomatoes-olives-basil-concassée 35,50

### **Meat dishes**

- \* Lamb cane with chocolate rosemary sauce with ratatouille and violet mashed potatoes 39,50
- \* Aberdeen Black Angus fillet grilled with black truffle and purple mashed potatoes on a mirror of reduced Madeira wine sauce 42,50

### **Dessert**

- \* Panna Cotta - Vanilla and Baileys 9,50
- \* Bonet - Piemontese 9,50
- \* chocolate souffle 9,50
- \* Pistachio parfait with walnuts 9,50