



MENU OF THE MONTH

VEAL CARPACCIO white tomato mousse / shallots-vinaigrette (CGLM)	€ 15,00
BREAST OF DUCK red cabbage cream / herb pasta (ACGLM)	€ 25,00
LAVENDER-CREME BRULLE yuzu-basil sorbet (CEG)	€ 10,00
MENU PRICE:	€ 46,00

COLD STARTERS

INSALATA CAPRESE tomatos / burrata / basil / rucola (GHLO)	€ 11,00
BETROOT CARPACCIO rucola / orange sauce / parmesan (GML)	€ 12,00
ANTIPASTI-PLATTER marinated vegetable, meat and cheese specialities (HLMOPA)	€ 13,00
VITELLO TONNATO thin slices of veal / tuna cream / capers (CDGHMO)	€ 15,00
BEEF CARPACCIO Grana Padano / rucola / lemon / olive oil (LPMO)	€ 15,00
BEEF TARTARE Cottage cheese / toasted bread (ACELPM)	€ 16,00
DUO OF TUNA (TARTAR & RARE FRIED) sesame-pepper crust / apple-horseradish sauce / seaweed salad (AEGLNBDMR)	€ 17,00

WARM STARTERS

GRILLED CALAMARI tomatos / scallion / fermented garlic cream (LMRD)	€ 15,00
GRILLED OCTOPUS vegetable casserole / quinoa (LBDR)	€ 16,00
GRILLED SCALLOPS peas-mint cream (LBDRGM)	€ 18,00

Prices incl. all dues and taxes · excl. Cover € 2,50 (GL)





SALADS

MIXED SALAD balsamic dressing (LPMO)	€ 6,00
RUCOLA SALAD parmesan / balsamic dressing (GLPMO)	€ 7,00
TABOULEH SALAD quinoa / olives / avocado / smoked dates / cranberry / green salad (GLPMO)	€ 14,50
CAESAR SALAD hearts of cos lettuce / Caesar dressing / croutons / parmesan (ACGLMO)	€ 8,50
CAESAR SALAD WITH GRILLED PRAWNS OR OCTOPUS hearts of cos lettuce / Caesar dressing / croutons / parmesan (ACGLMO)	€ 16,00 / € 23,00

SOUPS

MINISTRONE vegetables / ricotta ravioli / basil / tomato (ACGLM)	€ 5,50
CREAMSOUP OF TOPINAMBUR scallops (AGLBR)	€ 6,50
FISHSOUP gourmet fish / vegetables / tofu / quinoa (GLNBDHR)	€ 10,50

HOMEMADE PASTA & RISOTTO

MEDITERRANEAN RAVIOLI STUFFED WITH RICOTTA, OLIVES & SPINACH braised tomatos / pesto (ACGL)	€ 16,00
RAVIOLI STUFFED WITH SALMON AND PRAWNS galanga / smoked dates / figs / mushrooms / shoots / sesame / raspberries (ACGLBDR)	€ 19,00
RAVIOLI STUFFED WITH MANGALITZA-PIG Granny Smith / red onions / chives / brown butter cream (ACGLM)	€ 19,00
TAGLIATELLE prawns / cognac-crustacean sauce (ACGLBDMR)	€ 19,00
SPAGHETTI aglio & olio / seafood / peperoncino (ACGLBDMR)	€ 19,50

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TAGLIATELLE grilled scallops / black truffle cream (ACGLBR)	€ 21,00
RISOTTO ALLA MILANESE saffron / artichokes / parsley root / burrata (AMLG)	€ 18,00

FISH

FILET OF SALMON mashed potatoes / vegetables / mustardseed sauce (AGLBDMR)	€ 24,00
FILET OF SEABASS potatoes / artichokes / grilled tomatoes (AGLBDMR)	€ 26,00
RARE GRILLED TUNA STEAK mediterranean vegetables / potatoes (LBDMR)	€ 27,00
FILET OF SOLE Fregola sarda / tomatoes / salsiccia (ACGLBDMR)	€ 29,00
GRILLED GOURMET FISHPLATTER sole / salmon / seabass / tuna (rare) / mediterranean vegetables / potatoes (GLBDMR)	€ 29,00
GRILLED SEAFOODPLATTER prawns / scallops / calamari / octopus / mediterranean vegetables / potatoes (GLBDMR)	€ 29,00

MEAT

CORN-FED CHICKEN BREAST STUFFED WITH RICOTTA pesto-risotto / braised tomatoes / braised parsley root (ACGLM)	€ 22,00
BRAISED VEAL SHOULDER mashed potatoes / roasted onions / vegetables (ALGM)	€ 24,00
DUO OF LAMB (BRAISED AND MEDIUM FRIED) topinambur cream / artichokes / grilled polenta (ALGM)	€ 29,00
SURF 'N' TURF (MEDIUM) beef filet / prawns / mediterranean vegetables / rosemary potatoes (ALBM)	€ 33,00



DESSERT & CHEESE

TIRAMISU (ACG)	€ 8,00
VARIATION OF HOMEMADE SORBETS mango / pear / yuzu - basil	€ 8,00
YUZU SORBET (citrus fruit sorbet) with Prosecco and Vodka	€ 9,00
BUTTERMILK-PANNA COTTA WITH BERRY SAUCE (AG)	€ 9,00
WHITE CHOCOLATE MOUSSE kiwi / marzipan-nut biscuit (ACG)	€ 9,00
SMALL CAKE OF DARK CHOCOLATE sour cherry ragout / vanilla ice cream (ACGN)	€ 10,00
MIXED CHEESEPLATTER cheese specialities / fig-mustard / nuts (AEFGHLM)	€ 12,00
BURRATA truffled honey / squash (AEFGHL)	€ 12,00