



MENU OF THE MONTH

MARINATED SALMON Asparagus / strawberry (BDGHLM)	€ 15,00
ROASTED VEAL BACK Truffled mashed potatoes / asparagus (GLM)	€ 28,00
FOREST & MEADOW Woodruff-chocolate mousse / sorrel ice cream (ACG)	€ 10,50
MENU PRICE:	€ 49,00

COLD STARTERS

INSALATA CAPRESE Tomatoes / burrata / rucola (GHLO)	€ 13,00
VITELLO TONNATO thin slices of veal / tuna cream / capers (CDGHMO)	€ 15,00
CEVICHE OF TUNA Apple-horseradish cream / yuzu (AEGLNBDMR)	€ 15,00
BEEF CARPACCIO Grana Padano/ rucola / olive oil (LPMO)	€ 15,00
BEEF TARTAR Cottage cheese / ciabatta (ACELPM)	€ 16,00

WARM STARTERS

GRILLED CALAMARI Fermented garlic cream (LMRD)	€ 15,00
GRILLED OCTOPUS Marinated paprika / lettuce (LBDR)	€ 16,00
GRILLED SCALLOPS Grilled in the shell (LBDRGM)	€ 16,00

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





SALADS

MIXED GREEN SALAD Seasonal vegetables / balsamic dressing (LPMO)	€ 6,00
RUCOLA SALAD Parmesan / balsamic dressing (GLPMO)	€ 7,50
RUCOLA SALAD WITH TAGLIATA OF BEEF FILET (RARE) (GLPMO)	€ 16,00 / € 28,00
RUCOLA SALAD WITH TAGLIATA OF TUNA (RARE) (GLPMO)	€ 16,00 / € 27,00
CAESAR SALAD Hearts of cos lettuce / Caesar dressing / croutons / parmesan (ACGLMO)	€ 7,50
CAESAR SALAD WITH GRILLED OCTOPUS OR PRAWNS Hearts of cos lettuce / Caesar dressing / croutons / parmesan (ACGLMBO)	€ 16,00 / € 25,00

SOUPS

GAZPACHO Grilled calamari (ACGLM)	€ 7,50
CREMSOUP OF ASPARAGUS Marinated salmon (AGLBR)	€ 7,50
FISHSOUP Gourmet fish / vegetables / tofu / bulgur (GLNBDHR)	€ 10,50

HOMEMADE PASTA & RISOTTO

RAVIOLI STUFFED WITH ASPARAGUS Chervil butter / cream cheese / pecorino (ACGL)	€ 16,00
RAVIOLI STUFFED WITH SALMON AND PRAWNS Galanga / smoked dates / figs / mushrooms / shoots / sesame / raspberries (ACGLBDR)	€ 19,00
TAGLIATELLE Grilled scallops / ragout of asparagus / truffle (ACGLBR)	€ 21,00
SPAGHETTI Aglio & olio / seafood / pepperoncino (ACGLBDMR)	€ 21,50
ASPARAGUS RISOTTO Pie plant / burrata (AMLG)	€ 18,00

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FISH

FILET OF SALMON Mashed potatoes / seasonal vegetables / mustardseed sauce (AGLBDMR)	€ 24,00
FILET OF SEABASS Ravioli stuffed with salmon and prawns / seasonal vegetables (AGLBDMR)	€ 27,00
RARE GRILLED TUNA STEAK Seasonal vegetables / mashed potatoes with wasabi (LBDMRL)	€ 28,00
GRILLED TURBOT Open turbot ravioli / asparagus (ACGLBDMR)	€ 29,00
GRILLED GOURMET FISHPLATTER Turbot / salmon / seabass / tuna (rare) / seasonal vegetables / potatoes (GLBDMR)	€ 30,00
GRILLED SEAFOODPLATTER Prawns / scallops / calamari / octopus / seasonal vegetables / potatoes (GLBDMR)	€ 30,00

MEAT

BRAISED VEAL SHOULDER Mashed potatoes / roasted onions / seasonal vegetables (ALGM)	€ 24,00
SALTIMBOCCA OF VEAL Lemon pasta / braised tomatoes / sage (ACGLM)	€ 26,00
DUO OF RABBIT Braised haunch & roasted back / pie plant / bulgur (AGLM)	€ 29,00
SURF N TURF (MEDIUM) Beef filet / prawns / truffled mashed potatoes / seasonal vegetables (ALBM)	€ 33,00



DESSERT & CHEESE

TIRAMISU Amaretto / cocoa (ACG)	€ 8,00
VARIATION OF HOMEMADE SORBETS Strawberry-pie plant / yuzu-basil / mango	€ 8,00
BUTTERMILK-PANNA COTTA Pie plant ragout (AG)	€ 8,50
SGROPPINO Yuzu sorbet / vodka / prosecco / pie plant	€ 10,00
SMALL CAKE OF DARK CHOCOLATE€ Sour cherries / vanilla-ice cream (ACGN)	10,50
MIXED CHEESEPLATTER Cheese specialities / fig-mustard / nuts (AEFGHLM)	€ 12,00
BURRATA Truffled honey / pie plant (AEFGHL)	€ 13,00