



Starters:

Grilled octopus cherry tomatoes Taggiasche olives	19,50€
Beef carpaccio marinated chanterelles parmesan shavings	23,50€
Beet Tartare Burrata Lemon Zeste	19,00 €
Veal tuna spume caper powder	21,00 €
Buffalo mozzarella mousse avocado tomato	20,00 €

First course

Spaghetti alla chitarra tomatoes basil buffalo stracciatella	19,50 €
Tagliolini black truffle walnuts	25,00 €
Open raviolo chanterelles butter parmesan flakes	23,50 €
Risotto with chanterelles crispy speck	22,00 €
Speck dumplings soup or pancake soup	12,00 €

Main course

Beef tartare toastbread butter	35,00 €
Saddle of veal chanterelles roasted dumpling slice	32,00 €
Grilled vegetables roasted smoked scamorza cheese	25,00 €
Lamb cutlet herbs roasted potatoes	32,00 €
Chateaubriand 300 g sauce Bearnaise vegetables french fries or potato croquettes (for two people)	60,00 €
Pikeperch fillet horseradish sweet potatoes grilled lettuce	32,00 €

As an alternative to the menu, the following dishes are available
at an additional cost

