

SEPTEMBER 2019

BEEF CARPACCIO WITH SWEET SOUR CHERRIES, ROCKET SALAD & PARMESAN // 95

VITELLO TONATO // 95

BUFFALO BOURATTA WITH CHERRY TOMATOES & TRUFFLE OLIVE OIL // 110

GRILLED FARM VEGETABLES // 145

POULARDE BREAST WITH PARMESAN & HERB CRUST // 155

FRESH FISH FILET // 185

GAMBERI IN GARLIC BUTTER // 215

all dishes above are served on white wine risotto with sauteed baby spinach & garden cocktail tomatoes

FRENCH LAMB RACK ON TRUFFLE SMASHED POTATOES // 255

PRIME BEEF (350g) WITH HERB BUTTER ON VEGETABLES & FARM POTATOES // 260

SURF & TURF PRIME BEEF (350g) & GAMBERI ON VEGETABLES & FARM POTATOES // 330

ESPRESSO AFFOGATO // 35 KN

HOMEMADE PREMIUM SORBET // 40 KN

HOMEMADE PREMIUM ICE CREAM // 45 KN

CHOCOLATE VULCANO WITH VANILLA ICE CREAM // 50 KN

HOMEMADE APPLE STRUDEL WITH VANILLA ICE CREAM // 55 KN

FRESH FRUITS PLATE // 65

ALMOST ALL DISHES CAN BE PREPARED IN VEGETARIAN OR VEGAN VERSIONS.

WE CAN LEAVE OUT OR EXCHANGE THE INGREDIENTS.

IF YOU CAN'T FIND ANYTHING ON THE MENU PLEASE ASK OUR SERVICE FOR ANY EXTRA WISHES.

WE SELECT OUR PRODUCTS AS MUCH AS POSSIBLE LOCAL, HOMEMADE, FRESH AND ORGANIC.