

MENU

RECOMMENDATION

Please select a consistent menu in advance. For a choice on site, we charge an additional charge of €20.00 per person per course.

STARTERS

Wild herb salad goat cheese berries orange dressing (V)	24,00€ per person
or	
Vitello Tonnato veal tuna sauce capers	26,00€ per person
or	
Colorful heirloom tomatoes burrata aged balsamic vinegar basil (V)	25,00€ per person

FIRST INTERMEDIATE COURSE

Lemon risotto king prawns wild broccoli	29,00€ per person
or	
Vegetable raviolo green asparagus young carrots ricotta (V)	26,00€ per person
or	
Marinated salmon tartare garden cucumber flamed avocado lime	28,00 per person

SECOND INTERMEDIATE COURSE

Fregola risotto pumpkin stone mushrooms organic spinach (V)	26,00 per person
or	
fried scallop young peas asparagus lettuce	32,00 per person

MAINCOURSE

Corn chicken supreme market vegetables rosemary potatoes	35,00 per person
or	
Fjord salmon fillet lemon olive puree cherry tomatoes baked vegetables	37,00 per person
or	
Grilled saddle of veal steak parmesan Polenta market vegetables cream sauce	40,00 per person
or	
Almond polenta king oyster mushrooms heirloom carrot truffle rocket salad (V)	34,00 per person

DESSERT

Tiramisù Classico	18,00 per person
or	
Chocolate caramel tube	19,00 per person
or	
Lemon cheese cake berries sprinkles	19,00 per person