

# THE CASUAL

## CONTEMPORARY / MEDITERRANEAN / RELAXED

Ciabatta | Olivenöl-Zitronenbutter 5

### VORSPEISEN

Wildkräutersalat | Bete | Gorgonzola | Pistazie | Himbeer Vincotto 20

Burrata & Bunte Tomaten | Oliven | Basilikum | Gereifter Balsamico 21

Rinderfilet Carpaccio | leicht geräuchert | Pilze | Senfkörner | Parmesan 23

### PASTA & RISOTTO

Fussilioni al Pomodoro Picante | Basilikum | Peperonchini **VEGAN** 24

Tagliatelle al Ragu | Kalbsfleisch | Pilzrahm | Pommery Senf | Rucola 28

Risotto | Butternut-Kürbis | Broccolini | Burrata | Granatapfel 27

### HAUPTGÄNGE

Doraden Royal Filet 28

Polenta | Pepperonata | Kapern | Taggiasca Olive

Tagliata di Manzo 300g - Entrecôte 39

Rucola | Kirschtomate | Parmesan-Trüffel-Fries

Mandel Polenta 28

Wilder Brokkoli | Pilze | Ur-Karotte | Schwarzer Trüffel **VEGAN**

### DESSERT

Tiramisu 15

Cheese Cake | Crumble | Orange 14

Schokoladen-Bananen-Riegel | Beeren **VEGAN** 14

Ausgesuchte Käse, Trauben, Nüsse, Feigensenf, Brot 22

# THE CASUAL

## CONTEMPORARY / MEDITERRANEAN / RELAXED

Ciabatta | lemon-olive-oil-butter

5

### STARTERS

Wild herb salad | beetroot | gorgonzola | pistacchio | raspberry vincotto

20

Burrata & colourful tomatoes | olives | basil | matured balsamic vinegar

21

Beef fillet carpaccio | lightly smoked | mushrooms | mustard seeds | parmesan

23

### PASTA & RISOTTO

Fussilioni al Pomodoro Picante | basil | peperonchini **VEGAN**

24

Tagliatelle al Ragu | Veal | mushroom cream | Pommery mustard | rocket salad

28

Risotto | butternut squash | broccolini | burrata | pomegranate

27

### MAIN COURSES

Sea bream fillet

28

Polenta | pepperonata | capers | taggiasca olives

Tagliata di Manzo 300g - Entrecôte

39

Rocket salad | cherry tomato | parmesan-truffle fries

Almond polenta

28

Wild broccoli | mushrooms | primal carrot | black truffle **VEGAN**

### DESSERT

Tiramisu

15

Cheese Cake | crumble | orange

14

Chocolate banana bar | berries **VEGAN**

14

Selected cheeses | nuts | fig mustard | bread

22