



## APPETIZERS

Mix of charcuterie and cheese with homemade pickled vegetables and whole grain bread with walnuts, raisins and dried figs 18€ (1,4,7,8,9)

Grilled asparagus, ricotta, almond butter and dried olives 16€ (7,8)

Seared prawns, savoury shortcrust pastry, herb mayonnaise and pickled rose petals 17€ (1,3,4)

## FIRST COURSES

Homemade ravioli stuffed with guinea fowl, served with pears, hay butter and thyme 18€ (1,3,6,7)\*

Homemade tagliolini with clams and larch sauce 18€ (1,3,14)\*

Risotto of the day 17€ (7)

## MAIN COURSES

Lamb chops f with radicchio di Treviso and fir shoots 25€

Seared cuttlefish, black garlic and artichokes 24€ (4)

Grilled Dobbiaco cheese “Azienda Agricola Milchhof Agostini” with pickled elderflowers, fennel and crumble bread 22€ (1,7)

## DESSERTS

Desserts of the day 6/7€

Cover charge € 2.50 per person