



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)

Beetroot carpaccio, licorice, goat cheese, rose petals and toasted hazelnuts 16€ (7,8)

Artichoke hearts, black garlic mayonnaise and bread crumble 17€ (1,3,7)

FIRST COURSES

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

Homemade tagliolini with broccoli, anchovy sauce and sundried tomatoes 18€ (1,3,4,7)*

Risotto of the day 17€ (7)

MAIN COURSES

Seared pumpkin, almond butter, poplar mushrooms, fried capers and pomegranate 22€ (3,7,8)

Beef cheek with fennel pesto and marinated radicchio 25€

Poached trout, chicory and bergamot 26€ (4)

DESSERTS

Desserts of the day 6/7€

Cover charge € 2.50 per person