

Starters

<i>Eggplant with bufala and marinated tomatoes</i>	18
<i>Sautéed octopus with potatoes and saffron cream</i>	20
<i>Deer tartare with beetroot and Chanterelle mushroom</i>	23
<i>Porcini</i>	20
<i>Mousse, stir-fried and crispy waffle</i>	
<i>Home-made pork prosciutto with pickles and horseradish</i>	19
<i>Smoked Trout with tomatoes and peach gazpacho</i>	19
<i>Cheese selection with chutney</i>	23

First Courses

<i>“Casunziei” traditional beetroot filled ravioli</i>	19
<i>Tagliolini with deer ragout</i>	19
<i>Gnocchi with pesto and parmesan cream</i>	19
<i>Cappellacci stuffed with local cheese, pepper, speck powder and salty zabaione</i>	21
<i>Felicetti fusilloni with zucchini cream, shrimps tartare and basil oil</i>	20
<i>Spaghetti with braised onion sauce</i>	19
<i>Soup of the day</i>	15

Main Courses

<i>Lamb</i>	32
<i>Breaded chops and slow cooked belly</i>	
<i>Beef tartare with pepper zabaione, cappers and dehydrated yolk</i>	29
<i>Deer fillet tataki with cranberries and balsamic sauce</i>	36
<i>Soft polenta, mushrooms, Asiago fondue, slow cooked egg and black truffle</i>	26
<i>Sliced Braslavia heifer sirloin steak</i>	32
<i>Beef fillet with porcini sauce</i>	36
<i>Slow cooked Iberian pork shoulder with apple chutney</i>	30
<i>Sea bass fillet with potatoes and lemon cream</i>	32

Dessert

Chocolate

Mousse, pie with raspberries coulis and areated chocolate 12

Cheesecake with cranberries gel 10

Warm apple pie with vanilla sauce 10

Buttermilk panna cotta with cherry compote 10

Cover 4.50

Frozen ingredients may be used when necessary

For any information regarding substances and allergens, the relevant documentation will be provided upon request by the staff on duty