

 *Appetizer/Starters*

- Beef tartare with goat cheese mousse spiced with paprika and pomegranate sauce - (A: 1-7) _____ €21,00
- * River shrimp salad with soybean sprout, red onion
and green cabbage - (A: 2-6-12) _____ €17,00
- Porcini mushroom and potato pie with rosemary cream - (A: 6) _____ €18,00
- * Warm octopus with broccoli, potatoes and anchovies greek yogurt - (A: 4-7) _____ €20,00

 *First Course*

- Pumpkin risotto with cashew and taleggio (cheese) cream - (A: 7-8-12) _____ €20,00
- Tagliatelle (traditional Emilia-Romagna pasta) with chestnuts
and crispy guanciale (jowl) - (A: 1-3-7-8) _____ €17,00
- European perch fish Panciotti in butte and sage - (A:1-3-4-7) _____ €19,00

 *Main Course*

Beef fillet with porcini mushrooms - (A: 1-9-12) _____ €29,00

* Slice of zander fish with dried fruit breading, fried pumpkin
and peanut butter- (A: 4,7,8) _____ €26,00

Veal guanciaie (jowl) with polenta (cornmeal mush) and dried plums
with sesame- (A: 7-11) _____ €27,00

VEGAN

Porcini mushroom and potato pie with rosemary cream - (A: 6) _____ €18,00

 *Desserts*















Dessert _____ €6,50

Ice Cream _____ €5,50

*Cover 3,00€ per person

 *Allergens*

Before ordering, please inform a member of our staff if you have any allergies, or food intolerances to one of the foods listed below or any other food.

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|  (1) Cereals with gluten and derivative |  (8) Nuts |
|  (2) Crustacean and derivatives |  (9) Celery and derivatives |
|  (3) Eggs and derivatives |  (10) Mustard and derivatives |
|  (4) Fish and derivatives |  (11) Sesame and derivatives |
|  (5) Peanuts and derivatives |  (12) Sulfur dioxide and sulphites |
|  (6) Soy and derivatives |  (13) Mollusk and derivatives |
|  (7) Milk and dairy products |  (14) Lupins and derivatives |

* Fresh product which might have been processed by blast cabinet according to the sanitary policy.

** Frozen food.