

SUGGESTION

Aperitif

Piña Colada	€ 12.00
Limoncello Spritz	€ 12.00
Nona Spritz (NA)	€ 10.00

Starters

Game croquettes with fig jam, truffle mayonnaise and fried parsley	€ 20,00
Toast wild mushrooms with truffle cream and herbs	€ 22,00
Carpaccio of venison with arugula, Parmesan, nuts and balsamic vinegar	€ 20,00

Main courses

Choucroute with ham, bacon, sausage, mustard sauce and mashed potatoes	€ 29.00
Ox tongue in Madeira sauce with seasonal vegetables and croquettes	€ 35.00
Fried sea bass with puree of olives, spring onion, vine tomatoes and shrimp sauce	€ 36.00
Grilled New Zealand Lamb Fillet with Rosemary Sauce, Seasonal Vegetables and parsnip puree	€ 38,00
Guinea fowl breast with port sauce with mushroom, parsnip puree and seasonal vegetables	€ 32,00

Desserts

Tarte tatin new style – Choco crumble and caramel ice cream	€ 14,00
Sabayon classic	€ 15,00
Crêpe Suzette with vanilla ice cream	€ 14,00

