COLD STARTERS	TUNA roasted tuna, yuzu, kafir Riesling 7.5		19	DUCK terrine duck, mango, brioche Viognier 7.5	19	MAIN	WILD BOAR brisket, celeriac, red wine ♀ Barbera 7.5	28
	SCALLO scallops, mi Chardonna	ushroom, gruyère	21	VEAL steak tartare, brioche, grilled gre Vermentino 7.5	19 eens, compote		VEAL entrecôte, ravioli, truffl Sangiovese 7.5	29
	tempura	ARIAN Iki, seaweed caviar, lotus Itliner 7.5	19 s root,	CARPACCIO Angus beef, parmesan, truffle for the lover with a slice of fried duckliver 9.5 ♀ Pinot Grigio 7.5	19		VENISON fillet, parsnip, port wine Primitivo 7.5	33
	I Grüner Velı						DRY AGED RUND Black Angus, minimum 60 days m	atured
SOUP	PUMPKI pumpkin, si Viognier	weet potato, mushroon	 15 a, garden herbs	BOUILLABAISSE provencal fish soup, crostini, rou ♀ Chardonnay 7.5	 19 ville		TENDERLOIN 200 GR. MATCHING SAUCE red port, pepper, bearnaise, truffle for the lover with a slice of fried duckliver 9.5 ♀ Ripasso valpolicella 8.5	
WARM STARTERS	P Chardonna VEAL	, celeriac, apple	22	VEGETARIAN ravioli, burrata, beetroot, pistach	21 nio	SWEETS / CHEESE	CHEESE 4 cheeses, bread, nuts, raisins Vin Santo 8.5 Tasting 3 glasses Port wine 10 DAILY CHANGING SWEETS	14.5
		of allergens can occur ir During dinner at 11:00 F can start	i our kitchen. If you hi brigi M, we present the las the working day fres Payment only l	t drink together with the bill so that our s h again early in the morning.	staff		daily special sweet MOCHA mascarpone, choco, hazelnut Banyuls 7.5	11

SEA BASS fillet, fennel, sorrel Vermentino 7.5	27
TURBOT baked on the bone, shallots, lime Viognier 7.5	38
DOVER SOLE sole 'à la meunière' I Chardonnay 7.5	39
VEGETARIAN creamy risotto, peas, porcini mush freshly shaved truffle Nebbiolo 7.5	27 prooms,
PORTION FRIES	4.5
SWEET POTATO FRIES	4.5

PANNA COTTA mango, kalamansi, miso P Beerenauslese Sämling 7.5	11
DULCE DE LECHE semifreddo, sea salt, caramel ♀ Moscatel 17.5	11
CHOCO (10 MIN) molten chocolate lava cake Pedro Ximénez 7.5	11