

Antipasti

Alpine brook trout ceviche 24.-

Chili marinade | fresh coriander | red onion à la julienne | smoked paprika

Summery bruschetta 20.-

Bruschetta | caramelized Gorgonzola cheese DOP | peach

Black Angus tartare 24.-

Black Angus tartare | mustard ice cream | brioche bread

Fish crudité x 2 people 61.-

Sicilian red prawns | scampi | scallops | purple prawn tartare | tuna | oysters

Sicilian red prawns only pc/7.-

Gillardeau oysters only pc/8.-

Insalate

Monti 19.-

mixed greens | caramelized pears | Fourme d'Ambert

+ pink duck breast 7.-

Mari 18.-

mixed greens | marinated fennel | passion fruit | orange

+ sesame tuna 7.-

Primi

Risotto Vialone Nano 27.-

local wild mushrooms | smoked goose breast

***Dolomites* Gyoza 24.-**

B24 or vegan | passion fruit soy sauce

Spaghetti alla Chitarra 28.-

spinach and nettle cream | summer truffle | crumbled egg

From our Fromagerie

Cheese selection 22.-

Fondue-filled ravioli with a light Mimolette foam and pea cream 24.-

Feta cheese in Kataifi pastry with wildflower honey and cherry 28.-

Secondi

Black Angus Roastbeef 42.-

red beetroot gnocchetti | aubergine tartare

Sea Bass Fillet 38.-

swiss chard | pomegranate | shiitake mushrooms | curry foam

Poached egg 29.-

market vegetables and root crops | Mimolette foam

Tomahawk steak of Vacca Gallega x 2 people 96.-

selection of seasonal market side dishes | approx. 1 kg

Dessert

Pornstar Martini 14.-

vanilla ring | passion fruit jelly | Prosecco air

Mojito 14.-

lime panna cotta | mint and rum sorbet | white chocolate

In case of food allergies or intolerances, please inform our team, who is at your complete disposal to provide you with the appropriate assistance.