



DINNER





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STARTERS

OYSTER*	1 5,5 6 31,5 12 60
with shallot vinaigrette and lemon	
CEVICHE OF PIKE PERCH*	21
with pepper, lime and red onions	
TOMATO <i>vegetarian</i>	16
with buffalo mozzarella, olive and basil	
COLD MELON SOUP <i>vegan</i>	16
with smoked almond-sesame-tofu	
SPAGHETTI AGLIO E OLIO <i>vegan</i>	16
kamut spaghetti with garlic, parsley and pepperoncini	
+ PARMESAN CHEESE	3

MAINCOURSE

ROMAN GNOCCHI <i>vegetarian</i>	26
with asparagus, tomato, spinach and parmesan cheese	
FILLET OF CODFISH*	39
with ciccioli, chard and eggplant	
ENTRECÔTE OF FREE RANGE BEEF <i>from lavastone grill</i>	39
with pommes allumettes, mixed salad and balsamico sauce	

DESSERT

STARWBERRY	16
with yogurt cream and white coffee icecream	
ICE CREAM <i>or SORBET homemade</i>	4
CHEESE SELECTION	14 19
with chutney and sour dough bread from our organic bakery	

*all ingredients out of certified organic farming | DE-OEKO-006 | *wild caught or collected
allergens and food additives on separat menu.*