



DINNER








# DINNER

... AND MORE DISHES AS DAILY SPECIALS






## STARTERS

<b>OYSTER*</b> .....	1	5,5		6	31,5		12	60
with shallot vinaigrette and lemon								
<b>TERRINE OF VEAL</b> .....								25
with ciccioli, brioche, lamb's lettuce and berries*								
<b>CEVICHE*</b> .....								21
with grapefruit, radicchio and hazelnut								
<b>CLEAR SOUP OF PORCINI*</b>  .....								19
with mushrooms*, root vegetables and spruce								
<b>STROZZAPRETTI</b>  <i>as vegan possible</i> .....								18
with broccoli, bell pepper and pecorino cheese								

## MAINCOURSE

<b>CAULIFLOWER</b>  .....								28
with beet root, pickled cucumber and walnut								
<b>FILLET OF CODFISH*</b> .....								44
with pointed cabbage, potato, orange, olive and almond								
<b>LEG OF LAMB</b> .....								39
with sweet potato, brussels sprout and cherry								

## DESSERT

<b>PEAR</b>  .....								16
with oat, vanilla and chocolate sorbet								
<b>AFFOGATO</b>  .....								6
vanilla ice cream with espresso								
<b>ICE CREAM</b>  <i>or</i> <b>SORBET</b>  <i>homemade</i> .....								4
<b>CHEESE SELECTION</b>  .....								16   21
with chutney and sour dough bread from our organic bakery								

 vegetarian  vegan

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