



DINNER





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... AND MORE DISHES AS DAILY SPECIALS

STARTERS

OYSTER*	1	5,5	6	31,5	12	60
with shallot vinaigrette and lemon						
CARAMELIZED FIG <i>P</i>						18
with hazelnut, rocket salad and Pecorino cheese						
CROSTINI						19
with cherry tomatoes, white beans and sardine*						
GRILLED ROMAINE SALAD						22
with avocado, fennel and Cinta Senese ham						
RIGATONI ALL'ARRABIATA						15
with tomato, chilli <i>V</i> and Guanciale						

MAIN COURSE

BAKED POLENTA <i>V</i>						30
with spinach, carrots, grapes and pine seeds						
FILLET OF MULLET*						44
with sweet potato, grapefruit and leek						
TWICE OF DEER*						45
with chanterelles*, broccoli and Cranberries*						

DESSERT

PEAR <i>P</i>						16
with cake of curd and poppy seeds and plums						
AFFOGATO <i>P</i>						6
vanilla ice cream with espresso						
ICE CREAM <i>P</i> or SORBET <i>V</i> homemade						4
CHEESE SELECTION <i>P</i>						16 21
with chutney and sour dough bread from our organic bakery						

P vegetarian *V* vegan

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