



DINNER






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... AND MORE DISHES AS DAILY SPECIALS

## STARTERS

<b>OYSTER*</b> .....	1	5,5	6	31,5	12	60
with shallot vinaigrette and lemon						
<b>ROASTED CHICORY</b> .....						15
with grapefruit, hazelnut  and goat cheese 						
<b>BLACK TIGER PRAWNS</b> .....						20
with olive, cauliflower, bell pepper and cranberry						
<b>SALAD OF MIXED BEANS</b> .....						21
with broccoli, kohlrabi, smoked mozzarella  and Cinta Senese ham						
<b>CHITARRINE CACIO E PEPE</b>  .....						15
with Pecorino cheese and black pepper						

## MAIN COURSE

<b>ROULADE OF SAVOY</b>  .....						30
with red rice, turnip, quince and cashew						
<b>FILLET OF POLLACK*</b> .....						44
with squid* risotto, kale, carrot and pomegranate						
<b>TWICE OF FREE RANGED BEEF</b> .....						42
with pumpkin, brussels sprout and shallots with port wine						

## DESSERT

<b>TARTE TATIN</b>  .....						16
with chocolate, caramel and vanilla ice cream						
<b>AFFOGATO</b>  .....						6
vanilla ice cream with espresso						
<b>ICE CREAM</b>  or <b>SORBET</b>  homemade .....						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 separate menu.*