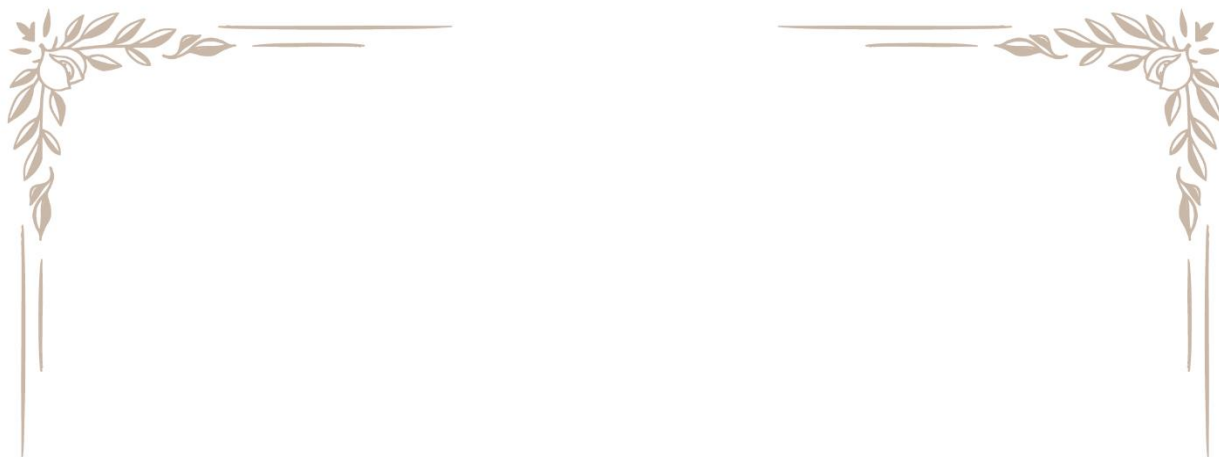




DINNER





DINNER

... AND MORE DISHES AVAILABLE AS DAILY SPECIALS

STARTERS

OYSTER*	1 5,5 6 31,5 12 60
with shallot vinaigrette and lemon	
CROSTINO OF SESAME BREAD	16
with eggplant, tomato, salted lemon  and Provolone cheese 	
TATAR OF FREE RANGED BEEF	25 / 40
with egg yolk, capers, anchovy*, mustard and roasted bread	
SCALLOP* & PRAWNS	25
with sweet potato, cucumber, chilli and passion fruit	

INTERMEDIATE COURSE

SOUP OF SEA FISH* 	19
with saffron, fennel, tomato and celery	
VOLANTI PASTA	16 / 27
with green asparagus, lemon, capers and sunflower seeds	

MAIN COURSE

ROASTED WHITE ASPARAGUS 	32
with parsley root, onion, hazelnut and herb sauce	
SALTIMBOCCA OF MONK FISH*	42
with sage, potato, spinach, peas and peach	
STEAK OF FREE RANGED BEEF [180g]	44
[250g]	54
with pommes allumettes, salad and balsamic sauce	

DESSERT

MARINATED STRAWBERRIES 	14
with sesame, mascarpone and mint ice cream	
SABAYON 	9
with fruits and homemade sorbet	
AFFOGATO 	7
vanilla ice cream with espresso	
ICE CREAM  or SORBET  homemade	4
CHEESE SELECTION	12 18
with chutney and sour dough bread from our organic bakery	

 vegetarian  vegan

all ingredients made by certified organic farming | DE-OEKO-006 | *wild caught or collected