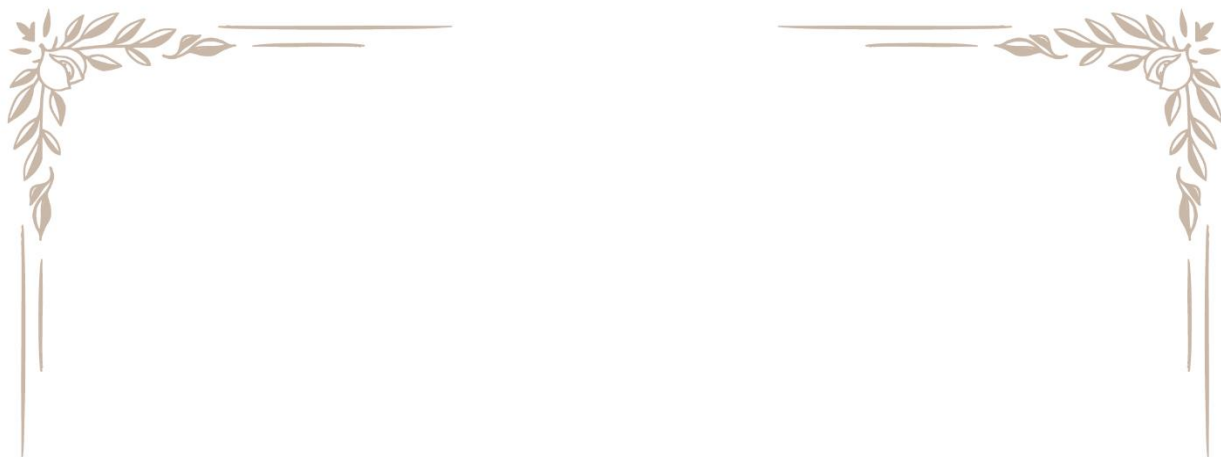




Macis

RESTAURANT

EST. 2019

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 ALLA CAPONATA 	15
with eggplant, tomato, capers, olive and celery	
TATAR OF FREE RANGED BEEF	25 / 40
with egg yolk, capers, anchovy*, mustard and roasted bread	
CALAMARI*	21
with cauliflower, peach, hazelnut, leaf salad and garlic mayonnaise	

INTERMEDIATE COURSE

RED LENTILS SOUP 	14
with apple, celery and cumin	
RIGATONI	16 / 24
with creamy leek, bell pepper and burrata	

MAIN COURSE

BRAISED ONION 	28
with shiitake mushroom, broccoli, sweet potato and pear	
GRILLED FILLET OF SWORDFISH*	40
with foam of potato, fennel, tomato, grapes and fish jus	
STEAK OF FREE RANGED BEEF [180g]	44
[250g]	54
with pommes allumettes, salad and balsamic sauce	

DESSERT

APRICOT TARTE 	14
with pastry cream, vanilla, almond and white chocolate 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-ÖKO-006 | *wild caught or collected