



Antipasti

Caprese classico with Mozzarella di Bufala	16 €
Vitello Tonnato à la Nonna Giulia	20 €
Quail breast from Dombes · Salad of Merlauer asparagus	18 €
U.S. Beef Carpaccio · Olive Oil · Parmigiano Reggiano	19 €
Sen Octopus Carpaccio refined with Olive Oil, lemon and pink pepper berries	22 €
Fresh seafood salad with octopus, scallops, wild prawns, mussels, marinated fennel, starweed	23 €
Class 1 red tuna sashimi from Marsala/ Sicily	25 €
Persian Imperial Caviar 50 gr	

Primi

Pasta di Gragnano „Mezza Penna Candela“ · homemade basil pesto · burrata	14/20 €
Pasta di Gragnano „Mezza Penna Candela“ · Piedmontese salsiccia ragout	14/20 €
Homemade tagliolini · black truffle from Umbria	18/26 €

Secondi

Ossobuco of imperial calf · Tagliatelle	29 €
Limousin lamb fillet in crust from Orangerie garden herbs	35 €
Canadian shoulder of black angus beef · tenderly braised for 72 hours · Barolo - Jus	33 €
Delicately braised cheeks from pasture calf · Barolo - Jus	35 €
Chianina beef fillet classic grilled <i>or</i> gratinated with goat cheese	38 €
Wild salmon with mushroom ragout	33 €
Grilled wild catch sole	39 €
Breton lobster for 2 with Pasta all'arrabiata	<i>pro Person</i> 40 €

Dolci

Sweet temptation of the day in a mason jar	12 €	
Noble chocolate mix in glass	8 different types with alcohol (100 gr.)	8 €
Noble chocolate mix in glass	16 different types with alcohol (200 gr.)	15 €

We also offer vegan and vegetarian dishes. Please ask our staff.



*at double price:
½ Portion/full Portion*

valid from 26.05.2020