



Restaurant menu

english

Antipasti

Salad of asparagus · Parmesan leaves <i>vegetarian</i>	17,00
Piedmontese goat cheese au gratin · organic honey Carroccia · salad bouquet <i>vegetarian</i>	17,50
Asparagus gratinated with Parmigiano Reggiano · Parma ham	23,00
Mozzarella di Bufala · Variation of noble tomatoes · organic basil pesto <i>vegetarian</i>	18,00
Vitello Tonnato · small salad bouquet · fried Pantelleria capers	22,00
Vitello Tonnato · small salad bouquet · fried Pantelleria capers · asparagus	26,00
Sashimi Duo of wild salmon & tuna · wasabi cucumber	26,00
Duo of goose liver - terrine & roasted · Compote of figs	28,00
Oysters Gillardeau No. 3, the best oysters in the world (<i>not available every day</i>)	<i>per piece</i> 6,00

Primi

Creamy soup of asparagus <i>vegan</i>	12,00
Rigatoni · Mozzarella di Bufala · organic basil pesto <i>vegetarian</i>	12,00 / 18,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	18,00 / 28,00 <i>(1/2 or 1/1 portion)</i>

Secondi

Wild salmon fillet, tranche from the middle piece, Mediterranean style	36,00
Fresh fish of the day - please inquire	42,00
Fillet of suckling lamb in herb crust · rosemary - jus	36,00
Veal cheeks 72 hours tender braised · Barolo - jus	37,00
Grilled Chianina beef fillet · Barolo - jus	42,00

Not available daily:

Wild caught loup de mer cooked in the oven <i>for 2, 3 or 4 people</i>	<i>per person</i> 39,50
U.S. prime ribeye from the grill for 2 persons	<i>per person</i> 49,00
Breton blue lobster approx. 1 - 1,1 kg · Linguine all'Arrabbiata <i>for 2 persons</i>	<i>per person</i> 49,00

Dolci

Sweet temptation from the jar of your choice	12,00
... also accompanied with dessert wine 0,1 l Moscato d'Asti	15,00
Noble chocolates in a glass of your choice from our showcase with and without alcohol, also vegan	<i>per piece</i> 1,50
>> <i>also excellent to take home or as a gift</i> <<	

**Side dishes to the main courses according to the daily offer.
Please also ask for our vegetarian and vegan offers.**



Prices in Euro
Incl. VAT and service

Subject to change without notice.
The menu in the restaurant is valid.



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Menu - recommendation from 2 persons also with wine accompaniment

Prosecco EXE Pescaja

Antipasti

Sashimi duo of wild salmon & tuna
wasabi cucumber

Pinot Grigio | Sirch 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

Monferrato | Carroccia 0,1 l

Secondi

Veal cheeks
72 h tender braised · Barolo - jus

Sagrantino di Montefalco 0,1

Dolci

Sweet seduction from the jar of your choice

Menu price from 2 persons *per person 72,00*

Menu price with wine accompaniment
from 2 persons *per person 98,00*

Menu - recommendation vegetarian also with wine accompaniment

Prosecco EXE Pescaja

Antipasti

Creamy soup of asparagus

Pinot Grigio | Sirch 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

Monferrato | Carroccia 0,1 l

Secondi

Parmigiana di melanzane
Mozzarella di Bufala · fried celery

Sagrantino di Montefalco 0,1 l

Dolci

Sweet seduction from the jar of your choice

Menu price *per person 65,00*

Menu price
with wine accompaniment *per person 91,00*

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