



Restaurant menu

english

Antipasti

Seasonal salad · depending on market supply	10,00 / 14,00
	<i>(small or large)</i>
Piedmontese goat cheese au gratin · organic honey Carroccia · pickled <i>vegetarian</i>	17,50
Burrata di Bufala · Tomato variation · Organic basil pesto <i>vegetarian</i>	18,00
Carpaccio of US beef tenderloin · leaves of 36 months matured Parmesan cheese	22,00
Vitello Tonnato · small salad bouquet · fried Pantelleria capers	22,00
Duo of goose liver · terrine & roasted · fig compote	28,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	<i>per piece</i> 6,90

Primi

Seasonal soup · according to daily offer	12,00
Tuscan fish soup with chowder	18,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	18,00 / 28,00
Homemade Tagliolini · white truffle from Alba <i>vegetarian</i>	42,00
Paccheri di Gragnano · Oxtail ragout · Colatura di Parmigiano	22,00 / 28,00
	<i>(1/2 or 1/1 portion)</i>

Secondi

Scottish wild salmon in potato crust · truffle - lentils	36,00
Fresh fish according to daily offer - please ask the service staff	42,00
Half blue lobster from Brittany on seafood linguine	45,00
Fillet of suckling lamb · kitchen herbs · rosemary - jus	36,00
72 hours tender braised veal cheeks · Plum jus · ricotta - polenta	38,00
Chianina fillet of beef with Parma ham gratinated · Barolo - jus · approx. 200g	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 <i>grill for 2 persons</i> · approx. 500g	<i>per person</i> 49,00

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



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Menu - recommendation from 2 persons
also with wine accompaniment

Prosecco EXE Pescaja

Antipasti

Vitello tonnato · small salad bouquet
fried Pantelleria capers
Sauvignon | Sacchetto 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria
Pinot Bianco | A. Lageder 0,1 l

Secondi

72 hours tender braised
veal cheeks - plum jus
ricotta - polenta
or

Scottish wild salmon in potato crust
Truffle - lentils

Sagrantino di Montefalco | Carroccia 0,1 l

Dolci

Sweet seduction from the jar of your choice

Menu price from 2 persons per person 75,00

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

Menu - recommendation **vegetarian**
also with wine accompaniment

Prosecco EXE Pescaja

Antipasti

Burrata di Bufala · pumpkin - Variants
pumpkin seed crumble
Sauvignon | Sacchetto 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria
Pinot Bianco | A. Lageder 0,1 l

Secondi

Parmigiana di melanzane
Sagrantino di Montefalco | Carroccia 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

Prices in Euro
Incl. VAT and service



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