



# Restaurant menu

english

## Antipasti

Crispy burrata di bufala · marinated tomatoes - pesto <i>vegetarian</i>	20,00
Seasoned veal ham · tonnato - sauce · small salad bouquet	22,00
Carpaccio of US beef fillet · parmesan leaves	22,00
Grilled rock octopus · spicy brandade	25,00
Duo of french goose liver (class A) · terrine & roasted · Carroccias fig compote	32,00
Beluga caviar served with soft-boiled egg incl. butter & crème fraiche	with 10g 23,00
	another 10g caviar each 15,00
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	per piece 6,90

## Primi

Beef essence · Fassone beef ravioli	22,00
Tagliatelle · wild garlic - pesto · burrata di bufala <i>vegetarian</i>	22,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00

## Secondi

Fresh fish according to daily offer - please ask the service staff	42,00
Breton blue lobster · approx. 800g · Linguine all'Arrabiata	54,00
US beef shoulder braised for 72 hours · wild garlic crust · polenta	37,00
Sardinian milk-fed lamb fillet in a rosemary crust	39,00
Chianina fillet of beef · herb jus	42,00

**Extra side dish: Portion of Merlau asparagus** 8,00

### Not available daily:

Wild caught loup de mer cooked in the oven <i>for 2, 3 or 4 people</i>	per person 39,50
U.S. prime ribeye from the <i>grill for 2 persons</i> · approx. 500g	per person 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



# Restaurant

# menu

# english

Menu - recommendation from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

## Antipasti

Seasoned veal ham · Tonnato sauce  
small salad bouquet · Merlau asparagus  
*Sauvignon | Sacchetto 0,1 l*

## Primi

Homemade Tagliolini  
black truffle from Umbria  
*Pinot Grigio | Sirch 0,1 l*

## Secondi

US beef shoulder braised for 72 hours -  
Wild garlic crust · polenta  
*or*  
Scottish wild salmon  
Merlau asparagus · wok fried  
*Sagrantino di Montefalco | Carroccia 0,1 l*

## Dolci

Sweet seduction of your choice

Menu price from 2 persons      *per person 79,00*

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

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

*Prosecco EXE Pescaja*

## Antipasti

Merlauer asparagus salad  
Caesar - dressing  
*Sauvignon | Sacchetto 0,1 l*

## Primi

Homemade Tagliolini  
black truffle from Umbria  
*Pinot Grigio | Sirch 0,1 l*

## Secondi

Spaghetti 'Bolognese' vegetarian  
with an oriental touch  
*Sagrantino di Montefalco | Carroccia 0,1 l*

## Dolci

Sweet seduction from the jar of your choice

Menu price      *per person 68,00*

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

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Incl. VAT and service



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