



## Restaurant menu

english

### Antipasti

Salad of Merlau asparagus - Caesar dressing <i>vegetarian</i>	18,00
Mozzarella di bufala · marinated tomatoes - pesto <i>vegetarian</i>	20,00
Vitello tonnato · fried Pantelleria capers · small salad bouquet	22,00
Carpaccio of US beef fillet · leaves of 24-month matured Parmigiano	22,00
Duo of tuna sashimi & wild Scottish salmon tartare	26,00
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

Soup of Canadian lobster with prawns	28,00
Rigatoni · organic basil pesto · burrata di bufala <i>vegetarian</i>	14,00 / 18,00
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
Fillet of wild Scottish salmon - Carnaroli - Risotto with asparagus	37,00
72 hours tender braised veal shoulder · shallot crust	37,00
Sardinian lamb fillet fried in rosemary crumbs · herb jus	39,00
Chianina fillet of beef - truffle sauce - Pasta with chanterelles	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 grill <i>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



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Menu - recommendation from 2 persons  
also with wine accompaniment

*Prosecco EXE Pescaja*

### Antipasti

Vitello tonnato · fried Pantelleria capers  
small salad bouquet

*Sauvignon | Sacchetto 0,1 l*

### Primi

Homemade Tagliolini  
black truffle from Umbria

*Pinot Grigio | Sirch 0,1 l*

### Secondi

72 hours tender braised veal shoulder  
shallot crust  
or

Fillet of Scottish wild salmon  
Carnaroli risotto with asparagus

*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

Rigatoni · organic basil pesto  
Burrata di bufala

*Pinot Grigio | Sirch 0,1 l*

### Secondi

Stuffed eggplant  
'Bolognese' vegetarian

*Sagrantino di Montefalco | Carroccia 0,1 l*

### Dolci

Sweet seduction of your choice

Menu price                                     per person 68,00

Menu price  
with wine accompaniment     per person 91,00

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