



Restaurant menu

english

Antipasti

Mixed salad according to market offer <i>vegan or vegetarian</i>	9,00 / 14,00
Piedmontese goat's cheese · fig compote · small salad bouquet <i>vegetarian</i>	19,00
Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet	22,00
Carpaccio of Australian Wagyū beef · parmesan leaves	22,00
Mediterranean seafood salad	24,00
Duo of tuna sashimi & wild Scottish salmon tartare	27,00
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 (small / normal)

Primi

Tuscan fish soup	23,00
Rigatoni di Gragnano · pesto · Mozzarella di bufala <i>vegetarian</i>	14,00 / 18,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00 (small / normal)

Secondi

Fresh fish according to daily offer - please ask the service staff	42,00
Shoulder of beef braised for 72 hours · Barolo jus	37,00
Barbarie duck breast · pink pepper berries	38,00
Milk calf's liver with sage butter	39,00
Chianina fillet of beef · Barolo jus	42,00
Chianina fillet of beef · chanterelle mushrooms	48,00
Chianina fillet of beef · homemade Tagliolini · black truffle from Umbria	48,00
Half Breton blue lobster - Linguine all'Arrabbiata	54,00

>>Side dishes to the main courses according to the daily offer<<

Not available daily:

Wild caught loup de mer cooked in the oven for 2, 3 or 4 people	per person 39,50
Wild-caught sole - approx. 400g	per person 46,00
U.S. prime ribeye from the grill for 2 persons · approx. 500g	per person 49,00

Please also ask us 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

Carpaccio of Australian Wagyu beef small
parmesan leaves

Sauvignon | Sacchetto 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

Pinot Grigio | Sirch 0,1 l

Secondi

Shoulder of beef braised for 72 hours
Barolo jus

or

Fresh fish according to daily offer

Sagrantino di Montefalco | Carroccia 0,1 l

Dolci

Amalfi lime tiramisù

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

Piedmontese goat's cheese
fig compote · small salad bouquet

Sauvignon | Sacchetto 0,1 l

Primi

Rigatoni di Gragnano
organic basil pesto

Pinot Grigio | Sirch 0,1 l

Secondi

Stuffed eggplant
'Bolognese' vegetarian

Sagrantino di Montefalco | Carroccia 0,1 l

Dolci

Amalfi lime tiramisù

Menu price per person 68,00

Menu price
with wine accompaniment per person 91,00

Please ask us for a vegan menu on request.



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