

FROM THE SUMMER KITCHEN

STARTERS

ICED CUCUMBER SOUP (VEGETARIAN)

sour cream | dill | pumpernickel | roasted sunflower seeds

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7,90 Euro

SUMAC APRICOTS AND GOAT CHEESE (VEGETARIAN)

pea cream | herb salad

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16,90 Euro

KING PRAWN AND GRILLED HONEY MELON

saffron aioli | herb salad

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17,90 Euro

FRIED KING OYSTER MUSHROOM (VEGAN)

ajoblanco | caper-raisin vinaigrette | spinach salad

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15,90 Euro

MAIN COURSES

CORN-FED CHICKEN À LA SALTIMBOCCA

serrano ham | sage jus | thyme polenta | watermelon-feta salad

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24,90 Euro

TAGLIATA DI MANZO

flank steak | colorful tomatoes | balsamico di Modena | arugula | rosemary potatoes

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33,90 Euro

PAN-FRIED SEA BASS FILLET

kalamata olive tapenade | artichoke | white bean purée

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25,90 Euro

AGNOLOTTI WITH TOMATO AND BASIL (VEGETARIAN)

parmesan foam | parsley oil | roasted peppers

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18,90 Euro

DESSERT

BASIL-STRAWBERRY TIRAMISU IN A GLASS (VEGETARIAN)

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8,90 Euro