

<u>Aperitif</u>

Ramazzotti Rosato Sensa 6,50

Yellow pepper soup with dried beef & ricotta 7,00

Vegetable quiche with pepper creme & salty caramelized almonds 9,00

Calamaretti with buttermilk mousse, tomatoes, almond pesto & balsamico gel 12,50



Homemade ravioli with goat's cheese, apricot & wild herbs salad 14,00

Gilthead with herbs risotto, broccoli & wakame 24,00

Veal fillet with corn, yellow beans, waffle & blueberry 25,00

Longterm steamed Ox cheeks with soybeans, jerusalem artichoke, mashed sweet potatoes & pear 25,50



Pineapple with twio kinds of coconut, Callebaut & brownie 9,50

## **Wine**

Rosé Corail Côtes de Provence 0,1I - 6,00

Silvaner – Iphöfer Kalb, J.Ruck 0,1I – 5,30

For a detailed list of potential additives and/or allergens please consult our service staff. If you suffer under certain allergies/incompatibility please contact us.

We prepare your dishes, according to possibility, closely to your needs.