



À la carte

To start

The Egg ^{3,7}

Poched Egg, Trentingrana Foam, Vegetables Crisps € 14

The Tuna ^{4,11}

Tuna Tataki, Beetroot, White Grapefruit € 17

The Deer ¹²

Lagrein Marinated Deer Carpaccio, Valerian Salad, Raspberry Sauce € 16

The First Course

The Gnocchi ^{1,7,8}

Beetroot Gnocchi, Goat Gorgonzola Cheese, Hazelnuts € 14

The Tortelli ^{1,3,4,9}

Fresh Egg Pasta Tortelli Stuffed with Sea Gurnard, Sea Capon Broth € 18

The Soup ^{1,9}

Goulash Soup € 17

The Bigoli ^{1,3,7}

(a classic dish of Italian cuisine)

Carbonara Bigoli € 14

The Main Course

The Beetroot ^{7,12}

Beetroot with Salt, Sour Sauce, Goat Cheese € 18

The Char ^{4,9}

Grilled Char, Romanesco Broccoli, Kumquat Sauce € 22

The Pork ^{9,12}

Roasted Pork Chop, Chioggia Turnip, Swiss Chard € 20

The Roast Beef ^{7,9,10,12}

(a classic dish of Italian cuisine)

English Roast Beef, Marinated Red Cabbage, Mustard Jus € 18

Desserts

The Bavarois ^{3,7}

Yoghurt and Berries Bavarois € 8

The Pinapple

Pinapple Carpaccio, Pink Grapefruit, Cardamom € 8

The Cheese ^{7,8}

Selection of European Cheeses € 12

Create your 5-course tasting menu of your choice, including an entrée salad prepared by the Chef €40.00 (for the house guest) / €60.00 (for the external guest)