



Appetizer/Starter

<i>Pastrami carpaccio with Greek yogurt cream</i>	A: 7	€ 20,00
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<i>Spring roll with mix salad</i>	A: 6	€ 16,00
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<i>Seared octopus with potato pie and burrata cheese cream</i>	A: 4 - 7	€ 21,00



First Course

<i>Risotto with asparagus and Casera cheese</i>	A: 7-12	€ 20,00
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<i>Fresh tagliatelle (traditional Emilia-Romagna pasta) with crab meat and cherry tomato confit</i>	A: 1-2-3-7	€ 21,00
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<i>Tortellini stuffed with smoked ham and zucchini cream.</i>	A: 1-3-7	€ 18,00



Main Course

<i>Larded beef fillet in brandy sauce with potato rosti</i>	A: 7 - 12	€ 29,00
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<i>Grilled salmone steak with asparagus and creme fraiche.</i>	A: 7	€ 25,00

Vegan

<i>Spring roll with mix salad</i>	A: 6	€ 16,00
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Seasonal Flavors

Desserts

Dessert _____ €7,50

Ice Cream _____ €6,00















*Cover 3,00€ per person

Allergens

Before ordering, please inform a member of our staff if you have any allergies, or food intolerances to one of the foods listed below or any other food.



Seasonal Flavors

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|--|---|
|  (1) Cereals with gluten and derivative |  (8) Nuts |
|  (2) Crustacean and derivatives |  (9) Celery and derivatives |
|  (3) Eggs and derivatives |  (10) Mustard and derivatives |
|  (4) Fish and derivatives |  (11) Sesame and derivatives |
|  (5) Peanuts and derivatives |  (12) Sulfur dioxide and sulphites |
|  (6) Soy and derivatives |  (13) Mollusk and derivatives |
|  (7) Milk and dairy products |  (14) Lupins and derivatives |

* Fresh product which might have been processed by blast cabinet according to the sanitary policy.

** Frozen food.