

Recommendation

Appetizers

Pumpkin cream soup
roasted almonds/ coconut foam
7,50 €

Tatar of the fjord trout
Granny Smith Apple - Lemon Curd Dip
16,90 €

Intermediate dishes - fresh pasta

Ravioli filled with pumpkin & Amarettini
in sage butter sauce
13,80 €

Saffron risotto with scallops
17,50 €

Main courses

Iberico pork loin on port wine sauce
plums / potato and spinach puree
22,80 €

Fillet of veal on pecorino cream sauce
potato and spinach puree / summer truffles
32,00 €

Dessert

Chocolate Duo with fruit garnish
9,50 €

Zabaione with vanilla ice cream (for two persons)
18,00 €

Wine recommendation

White wine: Malvazija Benvenuti / Istrien/ Croatia	Fl. 0,75 - 28,50 €
Rosé wine: Les Parcelles / Baron Rothschild / Bordeaux	Fl. 0,75 - 27,80 €
Red wine: Lagone aia Vecchia / Toscana / Italy	Fl. 0,75 - 28,50 €