

## Recommendation

### Appetizers

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

Beetroot carpaccio with vinaigrette  
fresh goat cheese / lamb's lettuce / pine nuts  
**13,50 €**

### Intermediate dishes - fresh pasta

Venison ragout with fresh papardellet  
**16,80 €**

Ravioli filled with porcini mushrooms  
in truffle cream sauce  
**17,50 €**

### Main courses

Ossobuco braised in red wine  
on saffron risotto  
**25,80 €**

Venison loin on port wine sauce  
potato-savoy cabbage-purée  
**28,50 €**

### Dessert

Cardamon-Panna-Cotta  
on fresh pineapple slices  
**8,50 €**

Hot raspberries & vanilla ice cream  
**8,50 €**

### Wine recommendation

**White wine:** Malvazija Benvenuti / Istrien / Croatia **Fl. 0,75 - 28,50 €**  
**Red wine:** Barbera d`Asti / Tenuta Garetto / Piemont Italy **Fl. 0,75 - 28,00 €**