

# Gourmet-Menu

Several homemade breads & dips 1,7

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Amuse bouche

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Two types of scallops

Carpaccio & lightly poached and flamed/dragon fruit-vinaigrette/pickled  
pumpkin/purple curry-mayo/fish skin chips 3,7,10,14

9,80 €

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Melon gazpacho/grilled water melon/lardo/bacon foam/grilled gamba 2,7

10,50 €

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Pumpkin ravioli/Kumquat-thyme-ragout/  
Melted goats cheese/Amarettini-crumble 1,3,7

13 €

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Medaillon of monk fish /artichoke trifolati/smoked  
Paprika foam/puffed wild rice/fermented garlic 4,7

21,50

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Braised cheek and flank of irish ox/  
Mushroom puree/sauteed mushroom/poatoo bar 1,3,7

23 €

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Buttermilk/rhaspberry/white chocolate 3,7

10,90 €

Menu 85 €

With wine (0,1 l each course) 105 €

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Surprising menu

3 Courses 39 €

With wine (0,1 l each course) 55 €