

aperitifs

<b>Prosecco “Le Vigne di Alice”</b> Millesimato,Valdobbiadene	9.50 / 66.50
<b>Champagne</b> Grand cru brut, Dom. Edmont Barnaut	14.50 / 98.00
<b>Aperol Spritz</b> (Aperol, Prosecco, Soda)	12.00
<b>Hugo</b> (Prosecco, Elderflower Syrup, Lime, Mint, Soda)	12.00

## Menu

\*\*\*\*

<b>Boiled Beef Terrine</b> with remoulade sauce and colourful salad	17.50
--	-------

\*\*\*\*

<b>Beetroot Cream Soup</b> with wasabi foam	13.00
--	-------

\*\*\*\*

<b>Turbot Fillet</b> roasted on its skin with saffron sauce, venere black rice and spinach	59.00
---	-------

\*\*\*\*

<b>Orange and Grand Marnier Parfait</b> with spiced orange salad	14.50
---	-------

\*\*\*\*

Our menu changes regularly

<b>full menu</b>	<b>99.50</b>
<b>without soup</b>	<b>89.50</b>

the chef recommends