

aperitifs

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

Menu

Scallop Ceviche with parsley root, mint oil and salad	21.00
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Foamy Poultry Soup with morel and asparagus pieces	14.50
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Braised Calf’s Cheeks with blackcurrant pearl onions and two-coloured asparagus risotto	48.00
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Rhubarb Tart with almond crumble and rosemary ice cream	14.50
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10-minute wait

Our menu changes regularly

full menu	95.00
without soup	85.00

the chef recommends