

aperitifs

Prosecco “Le Vigne di Alice” Millesimato,Valdobbiadene	10.50 / 66.50
Champagne Grand cru brut, Dom. Edmont Barnaut	14.50 / 98.00
Aperol Spritz (Aperol, Prosecco, Soda)	13.00
Hugo (Prosecco, Elderflower Syrup, Lime, Mint, Soda)	13.00
Giselle (Prosecco, Quince Lemon and Ginger Liqueur, Mint, Soda)	Brand new! 13.00

Menu

Salmon Ceviche with wasabi mousse 21.50

Poultry Cream Soup
with warm onion quiche 14.50

Saddle of Venison
with a cranberry and game cream sauce,
homemade spaetzle, red cabbage and glazed chestnuts 65.00

Warm Plum Tart
with cinnamon ice cream (10-minute wait) 14.50

Our menu changes regularly

full menu	107.00
without soup	97.00

the chef recommends