

APPETIZERS

VITELLO TONNATO

Fried spinach | cherry tomatoes | grated lemons

18€

BEEF TARTARE

Robiola cheese mousse | bone and marrow | egg | truffle

25€

SHRIMP TAILS IN KATAIFI PASTRY

Guacamole | pomegranate | spicy sweet and sour sauce

20€

TASTING OF 5 CHEESES

Cremona mustard | fresh figs | pear fan

18€

VENISON CARPACCIO

Raspberry dressing | black grapes | chanterelles | balsamic pearls

22€

FIRST DISHES

LEMON RISOTTO

Pearl of ricotta in panko | canocchie

20€

SCHLUTZER

Parmesan | brown butter

18€

SPAGHETTO "FELICETTI" WITH 3 TOMATOES

Stracciatella | caramelized onions

18€

RED BEET TORTELLI

Mountain cheese | red currants | black summer truffle

22€

SOUPS

DUMPLINGS IN BROTH

13€

CONSOMMÈ WITH OMELETTE

10€

PUMPKIN SOUP

Sauteed pumpkin seeds | pumpkin oil

13€