

degustation menu

fried scallops upon potato-mouseline with "Asietra" caviar

Cappesante | crema di patate | caviale "asietra"

28

2009 Charta riesling dry quality wine Vineyard Allendorf Rheingau



variation of foie gras and pear

foie gras | pera

28

2008 Chateau Gravas Sauternes AC Bordeaux



orange-tortellini upon carpaccio of Norway lobster with vanilla

tortelloni di Arance | carpaccio di Scampi | vaniglia

26



stuffed filet of sole with spinach-leaves, white Truffle and quail egg

Sogliola | spinaci | tartufo bianco | uova di quaglia

41

2008 excellence pinot gris dry quality wine -matured in oak barrel- Thüringer Weingut Bad Sulza Saale Unstrut



sorbet of green apple with own granite

sorbetto di mela verde



pink fried medallion of dear calf

next to elder sauce, cabbage-praline and chestnut puree

cerbiatto | salsa di ginepro | verza | purea di castagne

40

2008 Merlot D.O.C. Alois Lageder Südtirol Alto Adige



degustation of marinated cheese

formaggio marinato

12



black berry, liquorice and poppy seed

mora | laquirizia | papavero

15

2010 Moscatel Vino dulce Bodegas Ochoa Navarra D.O.

8 course menu including accompanying wines

148

prices in EURO includes tax , not service

menu gourmand

lobster and pumpkin with ginger and mustard-mayonnaise

Astaco | zucca | zenzero | Maionese di senape

28

or

lightly smoked breast of "Etouffe" pigeon beside to cauliflower with brown butter and yolk

piccione affumicato | cavolfiore | burro | tuorlo

27

or

frothy soup of „La Ratte“ potato with porcini mushrooms and crispy cuttlefish

spuma di Patate "la ratte" | porcini | calamaretti

14



risotto of truffle with duck ragout planed foie gras and mushroom powder

risotto al tartufo | ragu di anatra | foie gras | polvere di funghi Trombetta

26



fried filet of wild-sea bass with artichokes braised „Datterini“-tomatoes and rosemary potatoes

Branzino | carciofi | pomodori Datterini | patate al rosmarino

40

or

three parts of „Hunter mountain“ lamb with romanesco-puree and pecorino-croquettes

agnello | purea di romanesco | crocchetta al pecorino

38



selection of raw milk cheeses with homemade chutney

formaggio | chutney

small 12 / big 15

or

plum composition

composizione di prugne

15

3 course menu 66

4 course menu 75

5 course menu 84

6 course menu 95

7 course menu 104

8 course menu 115

prices in EURO includes tax , not service

menu classic

grilled anchovy with red pepper and Mediterranean vegetables

Sardine | peperoni | verdure mediterranee

25

or

pumpkin soup with crusty scallops

crema di zucca | Cappesante Croccanti

14

or

ravioli of chestnut in wild rabbit-ragout „Toscana“ style with pine kernel and pancetta

ravioli di castagne | ragú di Lepre | pinoli | pancetta

24



stew of bream with pink prawns and Fennel

guazzetto d'orata | gambero rosa | finocchio

40

or

in low temperature cooked veal cheeks with „Boretane“ onions and celery puree

guancia di vitello | cipolle boretane | purea di sedano rapa

39



selection of raw milk cheeses with homemade chutney

formaggio | chutney

small 12 / big 15

or

prosecco, orange and Grand Marnier

prosecco | arancia | grand marnier

15

3 course menu 66

4 course menu 75

5 course menu 84

6 course menu 95

7 course menu 104

8 course menu 115

prices in EURO includes tax , not service

menu vegetarian

composition of porcini mushrooms next to rocket salad-celery-cannelloni with parmesan

composizione di funghi porcini | rucola sedano cannelloni | parmigiano

23

or

ravioli of pumpkin and "Amarettini" in sage butter

ravioli di zucca amarettini | burro alla salvia

24

★

fried roll of goat cheese and oven tomatoes upon grilled vegetables

involtino di formaggio di capra | verdure alla griglia

27

★

caramelized "Manchego" with young leek and chilli

manchego caramellato | porro giovane | peperoncino

15

or

**raspberry-açai-guaraná-sorbet
upon bitter chocolate-crèmes and passion fruit-coulis**

sorbetto al lampone | crème di cioccolato amara | frutto dell passione

15

3 course menu 52

4 course menu 65

5 course menu 71

prices in EURO includes tax , not service

The Menus were created by

Marcello Fabbri

Chef de Cuisine

& Crew