



APPETIZERS

Mix of charcuterie and cheese with home made pickled vegetables and whole grain bread with walnuts, raisins and dried figs 16€ (1,4,7,8,9)*

Grilled celeriac, fiolaro broccoli, almond butter, green apple and fried capers 16€ (7,8,9)

Trout carpaccio with red turnips, rose petals and hemp seeds 17€ (4)*

FIRST COURSES

Ravioli stuffed with guinea fowl, served with fresh pears, hay butter and thyme 18€ (1,3,7)*

Bread gnocchi with meat, Jerusalem artichoke cream, spinach and toasted hazelnuts 16€ (1,3,7,8,14)*

Risotto of the day 16€ (7)

MAIN COURSES

Potato rösti with cheese, chicory, caramelized onions, blood orange and poached egg 22€ (3,7)

Creamed cod fish, artichokes, polenta and dried olives 25€ (4,7)*

Veal tongue with marinated radicchio and mayonnaise €24 (3,7)*

DESSERTS

Desserts of the day 7/8 €

Cover charge € 2.50 per person