

Appetizer

Tartar of house-smoked salmon, sliced white bread with balsamic vinegar and spring mix

14,00€

Octopus in rosemary marinade with potatoes and saffron

12,00€

Hand-minced Fassona beef, chicory hearts, anchovies and olives

14,00€

Raw ham from Val Vigizzo, Bettelmatt flan with spiced pear

14,00€

Fresh cheese Bavarese, artichokes with honey and raisins, mint-infused oil

12,00€

First Course

Cream of peas, brandade of pike and squid ink breadsticks

11,00€

Tagliatelle with rabbit ragout, fresh soy and smoked ricotta cheese

13,00€

Potato and beet gnocchi, mussels with chili pepper infused oil

12,00€

Parmesan Camaroli rice, foie gras and Coca-cola reduction

14,00€

Mezze maniche pasta with spinach pesto, pine nuts and buffalo mozzarella

12,00€

Main Course

Pikeperch roasted with lard, garbanzo bean cream and sweet and sour red onions

17,00€

Crunchy prawn tails, mayonnaise with sea algae

20,00€

Grilled swordfish, cooked vegetable salad and "carpione" sauce

18,00€

Lamb in sesame crust seasoned with wild fennel and zucchini

19,00€

Spicy game hen "alla diavola", rösti of potatoes and spinach

17,00€

Heart of rib steak, roasted potatoes, lettuce with thyme-infused oil and lemon dressing

19,00€

Steamed egg and asparagus, Parmesan and vinegar

16,00€

Cheese

Selection of Eros cheeses

12,00€