



Kitchen and wait staff would like to welcome you

## LAND AND SEA FLAVORS

### ■ APPETIZERS

White Badoere asparagus with egg mimosa <b>4-12</b>	€ 12,00
Bladder campion flan with blue cheese cream and crispy speck <b>3</b>	€ 14,00
Beef tartare with raw asparagus <b>2-3</b>	€ 15,00
Seared scallops in brandy sauce with chicory salad <b>1-2-5-9</b>	€ 16,00
Fillet of mullet with provencal cherry tomatoes and mixed salad <b>4-5</b>	€ 15,00

### ■ FIRST COURSES

Pearled spelt soup with dandelion and fennel seeded bread <b>3-5-9-14</b>	€ 13,00
Linguine cacio e pepe with roasted pistachios <b>1-2</b>	€ 14,00
Ravioli with wild sprouts cream and sheep milk cheese cream <b>3-8-9</b>	€ 16,00
Prawn and asparagus risotto (min 2 pax) <b>3-9</b>	€ 18,00 p.p.
Spaghettoni with scampi, mullet roe and trout caviar <b>3-8</b>	€ 20,00

### ■ MAIN COURSES

Mixed vegetables with beetroot cream and black sesame <b>7</b>	€ 15,00
Lamb chops with artichoke bottom and grilled tomato <b>7</b>	€ 20,00
Beef tagliata with green asparagus and potato roesti	€ 24,00
Stewed baby octopus with soft polenta <b>4-13</b>	€ 22,00
Oven baked snapper fillet with fresh land seaweed and confit cherry tomatoes <b>3</b>	€ 24,00

## HOME-MADE DESSERTS

Home-made tiramisù <b>2-3-9-14</b>	€ 8,00
Millefeuille with strawberries and custard <b>2-3-9-14</b>	€ 8,00
Lime cheesecake with mango sauce <b>1-2-3-9-14</b>	€ 8,00
Assorted local cheese with jam and mustards <b>3-11</b>	€ 10,00
Crepes Suzette with vanilla ice cream <b>3-14</b>	€ 12,00

### ALLERGENS

**1.** Peanuts **2.** Nuts **3.** Milk and dairy products **4.** Molluscs **5.** Seafood **6.** Sesame **7.** Soy  
**8.** Crustaceans **9.** Gluten **10.** Lupins **11.** Mustard **12.** Celery **13.** Sulphur dioxide (Sulphites) **14.** Eggs

Some dishes may be prepared using frozen food | Service and cover charge € 4,00 pp