

Menu I

Carpaccio of beef

PESTO / PARMESAN / ROCKET SALAD / OLIVE OIL

OR

Pumpkinsoup

PRAWNS / SOUR CREAM / PUMPKIN SEED

*

Grilled filet of pike perch

HERBAGE RISOTTO / BRAISED VEGETABLES / SAFFRON-TOMATOESAUCE

OR

Filet of pork

TRUFFLED POTATOE BAKE / CELERY / PROSCIUTTO / THYME

OR

Orrecchiette

AUBERGINE / TOMATOE / SCAMORZA / BASIL

OR

Pizza Salami

TOMATOES / FIOR DI LATTE / SALAMI / CORN

*

Panna Cotta

BERRIES / MINT

Price p. Person incl. Cover € 36

Vine:

Chardonnay Collevento € 23,00

ANTONUTTI, COLLOREDO DI PRATO / FRIAUL

Merlot Collevento € 23,00

ANTONUTTI, COLLOREDO DI PRATO / FRIAUL

Menu 2

Beef Tartar

AVO / RED ONIONS / TRAMEZZINI / CHILI MAYONNAISE

OR

Truffled celerysoup

*

Gnocchi

PRAWNS / CARROTS / YOUNG ONION / PARSLEY

*

Grilled filet of salmon

PUMPKIN RISOTTO / PANCETTA CHIPS / CORE OIL / SOUR CREAM

OR

Roasted sirloin

TRUFFLED MASHED POTATOES / BALSAMIC-ONIONS / SUN DRIED TOMATOES / ROSEMARY

OR

Strozzapreti Caprese

BURRATA DI ANDRIA / TOMATOES / BASIL

OR

Pizza Prosciutto

TOMATOES / FIOR DI LATTE / PROSCIUTTO / ROCKET SALAD

*

Italic Nero

DARK CHOCOLATE CAKE / MARINATED MANDARINS / MINT

Price p. Person incl. Cover € 45

Vine:

Grüner Veltliner ITALIC € 22,00

WEINGUT HIRTL, POYSDORF/WEINVIERTEL

Zweigelt ITALIC € 26,00

WEINGUT HIRTL, POYSDORF/WEINVIERTEL

Menu 3

Foie gras Creme Bruleè

HOMEMADE ONION-JAM / BRIOCHE

*

Kohlrabisoup

SMOKED-SALMON / CRUNCHY BREAD

*

Homemade Tagliolini Tartufo

BLACK TRUFFLE FROM UMBRIA

*

Grilled filet of seabream

PUMPKIN / PEASECODE / SAFFRON-POTATOES

OR

Filet of beef

CRUNCHY-LEEK-POTATOES / BALSAMIC-ONIONS / ARTICHOKE / ROSEMARY

OR

Gnocchi

ZUCCHINI / MINT / FETA

OR

Pizza Capricciosa

TOMATOES / FIOR DI LATTE / BOILED HAM / MUSHROOMS / ARTICHOKE / PEPPER

*

Dessertvariation

Price p. Person incl. Cover € € 55

Pinot Grigio € 29,00

ALTURIS/ FRIAUL

CHIANTI PALAZZO BANDINO, CHIANCIANO TERME / TOSKANA

Colli Senesi € 31,00

SANGIOVESE