

Daily Menu

Starters

Porcini mushroom soup with homemade gnocchi

from Grandma's recipe from Poland

13,90

Pan-fried focaccia

Served with confit garlic, flat-leaf parsley salad and Parmesan

10,50

Toasted Sylt bread with figs and burrata

Served with an Aceto di Moderna reduction and walnuts

19,90

Burrata from Apulia with fresh cherry tomatoes from a regional farmer

Served with olive oil and Bubi basil

19,50

Homemade Pasta

Homemade tagliolini with sautéed chanterelles

in a creamy chanterelle cream sauce

27,50

Homemade tagliolini with sautéed chanterelles and 100 g beef tenderloin tagliata

creamy chanterelle cream sauce

39,90

Homemade Spaghetti al Limone

With mint and pistachios in a creamy mascarpone sauce

25,90

Homemade spaghetti with lobster meat and Siberian caviar

Served in a San Marzano tomato sauce

43,90

Creamy pea risotto

Served with burrata

21,50

Saffron risotto with ossobuco

slow-braised veal with vegetables in tomato and white wine sauce

29,90

Homemade fettuccine with braised lamb ragout

white wine sauce and tarragon

28,50

Meat Dishes

Pan-fried guinea fowl breast on lemon risotto

Served with lemon sauce and mint

34,50

Pan-fried duck breast with sour cherry, blackberry and honey sauce

Served with fresh wild herb salad

34,90

Braised rabbit leg on cream-Wieswien sauce

served with Fregola Sarda

33,90

Grilled beef tenderloin “Back Angus – Jack’s Creek” from Australia (180 g)

served on mashed potatoes with baby carrots

68,90

Fish Dishes

Pan-fried monkfish fillet on fennel-lemon risotto

Served with salmon caviar

29,90

Pan-fried monkfish fillet

Served with a Mediterranean tomato, zucchini and tarragon ragout and fresh wild herb salad

36,50

Traditional Menu

Starters

Bruschetta

Toasted Silt bread with confit tomatoes and light, airy ricotta cream
16,90

Vegetarian starters

Selection of finely balanced seasonal vegetable variations
16,90

Beef tenderloin carpaccio

Thinly sliced beef tenderloin, classically presented
21,50

Vitello Tonnato

Tender veal fillet, gently cooked sous-vide, with homemade tuna cream
19,80

Homemade Pasta

Homemade Spaghetti alla Puttanesca

With tomatoes, olives, capers and fine anchovies
22,90

Homemade Spaghetti all'Amatriciana

With San Marzano tomatoes and authentic guanciale
23,50

Homemade Fettuccine al Tartufo Nero

Served with a creamy Parmesan sauce and fresh black summer truffle
32,90

Meat Dishes

Finely sliced milk-fed calf's liver

Quickly sautéed with sage or garlic, served with oven-roasted potatoes and baby spinach
29,80

Fish Dishes

Grilled octopus

Served on a delicate variation of peperonata, accompanied by golden-brown roasted potatoes
39,50