## **STARTERS**

Three types of beetroot **V** Tondo di Chioggia | horseradish | Hippo Tops 19€

> Quail roll cranberries | pear | hazelnut gluten/wheat | milk | nuts 24€



Essence of pasture-fed ox filled crêpes | root vegetables celery | eggs | gluten/wheat | milk 19€





vegan

## **MAIN COURSES**

Glazed veal cheek braised jus | croûton | bacon fried onion mash | cabbage turnip

celery | gluten/wheat | milk 38€

Turbot Sauce Colbert | spring leek saffron risotto | leek foam

celery | fish | milk 42€

## FOR 2 PEOPLE

Lava stone grilled Chateaubriand thyme jus | romesco mash mini grilled vegetables | milk gnocchi

celery | eggs | gluten/wheat | milk | nuts 68 € per person

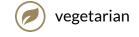
## **VEGAN**

Braised salad **W** endivie | chicory | black rice citrus fruits celery | gluten/wheat | soy

34€

CHEESE SELECTION FROM THE BUFFET & **SWEETS FROM OUR PATISSERIE** 

27€





In accordance with our obligation, we make reference to the fact, that despite highest carefulness during the preparation, there could be traces of allergen in every meal.

Labelling of additives

1 preservative | 2 artificial colouring | 3 antioxidant | 4 sweetener saccharin
5 sweetener cyclamate | 6 sweetener aspartame, incl. source of phenylalanine
7 sweetener acesulfame | 8 phosphate | 9 sulphured | 10 containing chinin | 11 containing caffeine
12 flavour enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 pickling salt

