

APPETIZERS

ARTICHOKE

Artichoke, broad beans and peas, sourdough bread croutons, dalmatian "prosciutto" - 10,00 €

COTTAGE CHEESE AGED IN SHEEP LEATHER

Cheese aged in sheep leather, domestic black olives, olive oil - 11,00 €

TROUT

Organic crème fraîche, smoked trout, trout caviar - 12,00 €

LAND

Sour dough bread, cheese aged in sheep leather, prosciutto - 10,00 €

TARTAR

Beef, homemade mayonnaise, capers, anchovies, shallots - 15,00 €

ROAST BEEF

Beef rump, radish, lacto-fermented green tomato, mustard seeds, chili oil,
demi glace-mayonnaise-mustard sauce - 16,00 €

HOMEMADE GREEN OLIVES

Olives pickled in the traditional way, olive oil - 3,00 €

SOUPS

GAZPACHO

5,00 €

HOME-MADE PASTA AND RISOTTO

JERUSALEM ARTICHOKE RISOTTO *V

Jerusalem artichoke, carnaroli rice, artichoke, spinach - 16,00 €

SLOW COOKED BEEF RISOTTO

Beef, rice, grana padano - 16,00 €

RAVIOLI *V

Ricotta, almonds, kale, Parmigiano Reggiano - 17,00 €

'FEDATONI'

Homemade tortellini, shrimp meat, blue crab bisque, lemon zest - 22,00 €

RAMEN

Chicken leg, noodles, egg, mushrooms, spring onion, brussels sprouts - 17,00 €

SPICY SOUR CUTTLEFISH RAGOUT WITH GNOCCHI AND BROAD BEANS

Cuttlefish, gnocchi, broad beans - 17,00 €

MAIN COURSES

FISH FILLET *GF

Fish confit, caramelised cauliflower, beurre blanc with saffron,
chantarelle, seasonal vegetables - 28,00€

DUCK BREAST

Duck breast, celery mousse, white truffle oil, jus, vegetables - 26,00 €

SLOW COOKED BEEF RIB

Beef rib, potato mousse, vegetables, beef jus - 26,00 €

RIB EYE IN GREEN PEPPER SAUCE

Rib eye steak, green pepper cream - 33,00 €

DESSERTS

SWEETS

Ask your waiter - 5,00 €

OTHERS

CHARITY LUNCH

Meal for the needy - 5,30 €

SIDE DISHES

SEASON SALAD - 4,00 €

CONFIT POTATO WITH HOMEMADE "CREME FRAICHE" - 5,00 €

SOURDOUGH BREAD - 1,50 €

GF - gluten free, V - vegetarian, VG - vegan

NOTICE - please if you have food allergies, inform the restaurant staff !!!