

CHEF-MENU

YELLOWTAIL MACKEREL SASHIMI

Lime-truffle marinade | japanese cucumber | mizuna

HOMEMADE TAGLIARINI

Black truffle | brown butter | Fontina cheese

PRIME BRAISED VEAL

Brussel sprouts | potatoes Rösti | pumpkin puree | port wine jus

SALZBURGER NOUGAT DUMPLINGS

Plum roaster | vanilla ice cream

3 COURSE MENU € 70
WINE PARING (0,1L) € 24

4 COURSE MENU € 80
WINE PARING (0,1L) € 32

WE LOVE VEGI MENU

BEETROOT TARTAR

Lime-crème-fraîche | avocado | wasabi-foam

HOMEMADE TAGLIARINI

Black truffle | brown butter | Fontina cheese

STUFFED PORTO BELLO MUSHROOM

Brussel sprouts | jerusalem artichoke | pumpkin puree | veggie jus

SALZBURGER NOUGAT DUMPLINGS

Plum roaster | vanilla ice cream

3 COURSE MENU € 65
WINE PARING (0,1L) € 24

4 COURSE MENU € 75
WINE PARING (0,1L) € 32