

APPETIZERS

The Gourmet Board Local cured meats, seasonal vegetables in oil	16
Cheese Selection With chestnut honey and homemade compote	14
Eggplant Caponata Sweet and sour with polenta wafer	18
Beef Tartare Hand-cut beef	15
Smoked Black Angus Carpaccio With radish and raspberry dressing	15
Guinea Fowl Salad With garlic mayo and sweet & sour onion	18
Cantabrian Anchovy With green sauce, butter and focaccia	16

FIRST COURSES

Saffron Risotto With marrow and saffron (min. 2 people)	16
Wild Hop Risotto With goat cheese (min. 2 people)	16
Paccheri with Duck Ragù Pasta with duck sauce	16
Homemade Tagliolini With zucchini and crispy guanciale	15
Multigrain Spaghetti With nettle pesto and salted ricotta	14
Potato Gnocchi With octopus and fava bean cream	16

MAIN COURSES

Grilled Lamb Chops With agretti and artichokes	22
Pork Belly With asparagus and balsamic glaze	19
Cod With cauliflower cream and lemon	24
Milanese Pork Cutlet With roasted potatoes	22
Onion Tatin With parmesan fondue	15
Risotto with Ossobuco Milanese style	28
Veal Milanese With roasted potatoes	32
Tripe Milanese With crispy bread	18

TASTING MENU

Guinea Fowl Salad

Wild Hop Risotto

Paccheri with Duck Ragù

Pork Belly

Dessert, water and coffee

50

VEGETARIAN MENU

Vegetarian Menu (min. 2 people)

Eggplant caponata

Wild Hop Risotto

With goat cheese

Multigrain Spaghetti

With nettle pesto and salted ricotta

Red Onion Tatin

With parmesan fondue

Dessert, water and coffee 45

Side Dishes

Roasted Potatoes 5

Mixed/Green Salad 5

Grilled Vegetables 6

Seasonal Vegetables 6

Cover charge 3

MEAT SELECTION

Argentinian Angus Tagliata With roasted potatoes	22
Irish Beef Fillet With sauces, served on hot stone with roasted potatoes	28
Iberian Pork Pluma With cooking juices and roasted potatoes	25
Irish "Yellow Top" Rib Steak With sauces, served on hot stone (per 100g)	7.5
Prussian Rib Steak With sauces, served on hot stone (per 100g)	9