

RECOMMENDATION

Starter

Goat cheese <small>A,J,I,P,4,5,O</small>	13,50
grilled with nuts, figs, honey, wild berries and pineapple	
Baby Calamaretti <small>A,J,I,P,4,5,O</small>	15,50
fried in olive oil with garlic and sharp peperoncini	
Porcini <small>A,J,I,P,4,5,O</small>	16,50
with tomatoes and garlic on rucola salad	

Meat dish with side dish

Wales Lamb cutlet <small>A,J,K,B,I,4,5,O,R</small>	29,50
Grilled with truffle crust on redwine sauce	
Calf liver (Bahlmann calf Germany) <small>A,J,K,B,I,4,5,O,R</small>	22,50
fried in butter with wild Berries, rucola and parmesancheese	
Ox Cheeks <small>A,J,K,B,I,4,5,O,R</small>	22,50
on celery puree with Red wine sauce	
Corn chicken breast <small>A,J,K,B,I,4,5,O,R</small>	23,50
from grill with porcini on truffle sauce	
Veal Entrecote <small>A,J,K,B,I,4,5,O,R</small>	26,50
from grill with porcini on truffle sauce	
from grill with fresh sage in butter sauce	

Fish dish with side dish

Sea bream <small>A,J,K,B,I,P,G,4,5,O,R</small>	26,50
with herb crust and porcini on risotto made with saffron	
Monkfish filet <small>A,J,K,B,I,P,G,4,5,O,R</small>	26,90
from grill with olives, tomato and capers on White wine sauce	
Swordfish <small>A,J,K,B,I,P,G,4,5,O,R</small>	22,50
Grilled swordfish fillet with buffalo mozzarella on tomato sauce	

Noodles

Tagliatelle <small>A,J,N,4,5,O,R,I,R</small>	17,50
with calamaretti, monkfish and peas in white wine-herbs sauce	
Wide tagliatelle <small>A,J,N,4,5,O,R,I,R</small>	16,90
with fresh Cantarelli, chicken breast, tomatos, rucola and Parmesan on mascarponesauce	
Flat noodles <small>A,J,N,4,5,O,R,I,R</small>	19,50
with original italian Truffle und Parmesancheese	