

# RECOMMENDATION

## Starter

<b>Goat chese</b> <small>A,J,I,P,4,5,O</small>	12,90
grilled with nuts, figs, honey, wild berries and pineapple	
<b>Baby Calamaretti</b> <small>A,J,I,P,4,5,O</small>	15,50
fried in olive oil with garlic and sharp peperoncini	
<b>Fresh Cantarelli</b> <small>A,J,I,P,4,5,O</small>	16,50
with parmesan on rucola salat	

## Meat dish with side dish

<b>Wales Lamb cutlet</b> <small>A,J,K,B,I,4,5,O,R</small>	27,50
from grill with walnut, rosemary and honey	
<b>Calf liver (Bahlmann calf Germany)</b> <small>A,J,K,B,I,4,5,O,R</small>	22,50
fried in butter with rucola and parmesan on wild berry sauce	
<b>Irish Ox cheeks</b> <small>A,J,K,B,I,4,5,O,R</small>	23,50
braised on celery puree with Marsala sauce	
<b>Corn chiocken breast</b> <small>A,J,K,B,I,4,5,O,R</small>	21,50
vrom grill with cantarelli and tomatoes	

## Fish dish with side dish

<b>Sea bream</b> <small>A,J,K,B,I,P,G,4,5,O,R</small>	25,50
with porcini and Parmesan in oven gratin on truffle sauce	
<b>Monkfish filet</b> <small>A,J,K,B,I,P,G,4,5,O,R</small>	26,50
from grill with olives on wine tomatos sauce	
<b>Wolffish filet</b> <small>A,J,K,B,I,P,G,4,5,O,R</small>	25,50
from grill with crayfish on lobster sauce	
<b>Swodfish filet</b> <small>A,J,K,B,I,P,G,4,5,O,R</small>	21,50
from grill with buffalo mozzarella pine nuts, and basilik sauce	

## Noodles

<b>Tagliatelle</b> <small>A,J,N,4,5,O,R,I,R</small>	16,90
with scampi, monkfish in white wine-herbs sauce	
<b>Wide tagliatelle</b> <small>A,J,N,4,5,O,R,I,R</small>	16,50
with fresh Cantarelli, tomatos, rucola and Parmesan	
<b>Flat noodles</b> <small>A,J,N,4,5,O,R,I,R</small>	19,50
with original italian Truffle und Parmesanchese	