



| English |

## DEAR GUEST

WE ARE PLEASED TO WELCOME YOU TO A FRIENDLY & CHEERFUL ATMOSPHERE THE ENTIRE EVENING.  
WE OFFER YOU AN HONEST KITCHEN WITH SEASONAL & WHENEVER POSSIBLE, LOCAL QUALITY PRODUCTS.  
OUR COMMITMENT TO RESOURCE CONSCIOUSNESS & KNOWING THE ORIGINS OF INGREDIENTS IS OF GREAT IMPORTANCE TO US!  
**THEREFORE, WE EXCLUSIVELY USE MEAT & SEAFOOD THAT ARE RAISED WITHOUT ANTIBIOTICS OR GROWTH PROMOTERS**  
WE WISH YOU A WELL-DESERVED EVENING AND ENJOY!

## MONTHLY SPECIAL'S IN MARCH

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STARTER	CHICKEN	<b>HOMEMADE POULTRY CONSOMMÉ WITH QUAIL EGG &amp; CORN-FED CHICKEN FILLING</b> POULTRY CONSOMMÉ   QUAIL EGG   CORN-FED CHICKEN FILLING   SPRING ONION GREEN PARSLEY	15
STARTER	VEGGIE	<b>SPRING TERRINE ON DANDELION SALAD WITH WILD GARLIC PESTO</b> THE TERRINE CONSISTS OF CELERY, GREEN ASPARAGUS & CARROT   DANDELION SALAD RADISH   ORANGE VINAIGRETTE   WILD GARLIC PESTO	22
MAIN COURSE	PORK	<b>OPEN RAVIOLI FILLED WITH SAFFRON RAGOUT MADE FROM SALSICCIA SAUSAGE</b> PASTA SHEETS FILLED & SERVED WITH SAFFRON-SALSICCIA RAGOUT   HERB MUSHROOMS SWISS CHARD LEAVES   TOPPED WITH PARMESAN FOAM   PARSLEY PESTO	39
MAIN COURSE	VEGGIE	<b>OPEN RAVIOLI WITH SAFFRON CREAM SAUCE SWISS CHARD LEAVES &amp; HERB MUSHROOMS</b> PASTA SHEETS FILLED & SERVED WITH SAFFRON CREAM SAUCE SWISS CHARD LEAVES & HERB MUSHROOMS   TOPPED WITH PARMESAN FOAM   PARSLEY PESTO	35
MAIN COURSE	FISH	<b>ROLLED PLAICE ON SAFFRON RISOTTO WITH CHAMPAGNE SAUCE &amp; SWISS CHARD</b> PLAICE ROLLS SAUTÉED   SAFFRON RISOTTO   CHAMPAGNE SAUCE   SWISS CHARD	48

## MONTHLY DESSERT

DESSERT		<b>MATCHA TEA CHEESECAKE WITH VANILLA FOAM &amp; PIEDMONT HAZELNUT CRUNCH</b> HOMEMADE MATCHA TEA CHEESECAKE   MADAGASCAR VANILLA FOAM   CARAMELIZED & ROASTED PIEDMONT HAZELNUT CRUNCH	18
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FOR ALLERGIES & INTOLERANCES, PLEASE CONSULT OUR STAFF