

Allergen list

1 gluten - 2 crustaceus - 3 eggs - 4 fish - 5 peanuts -
6 soybeans - 7 milk - 8 nuts - 9 celery - 10 mustard -
11 sesame - 12 sulfur dioxide - 13 lupins - 14 molluscs

Starters

Salted meat tartare “Carne Salada” tartare, fried leek and beans cream (1)

Lettuce soup, mussels, cuttlefish and red mullet (4, 14)

Purple cabbage soup, carrot and ginger cream (9)

First Course

Pork sausage “Luganega trentina” risotto and radicchio,
Spessa Cheese (7,12)

Fish ravioli and prawn sauce, toasted almonds
and balsamic vinegar (1,2,3,4,7,8,12)

Strangolapreti with spinach, Casolet cheese fondue (1,3,7)

Main Course

Flank Steak Beef, parsnip puree and aromatic herbs sauce (10,12)

Sea bass roll, seed salad and dill sauce (2,4,12,17)

Pumpkin flan, zola fondue and savory crumble (3,7)

Dessert

Custard strudel, red fruit compote and vanilla ice cream (1,3,7)

Tiramisu ball and chocolate sauce (1,3,7)

Carrot cake, white chocolate namelaka and almonds (3,7)



Our proposal

Selection of cured meats with our vegetable gardener

4 pieces € 14; 7 pieces € 18

Selection of cheese with mustard and honey

4 pieces € 14; 7 pieces € 18

The variation of Foie Gras

€ 28

Oysters

each € 5

Wednesday and Friday (or by reservation)

“The fish crudité’s...”

“Small” tasting € 45; “Large” tasting € 80

Cover charge €3,50

Menu à La Carte...

Starters

Salted meat tartare “Carne Salada”, fried leek and beans cream € 18

Lettuce soup, mussels, cuttlefish and red mullet € 18

Purple cabbage soup, carrot and ginger cream € 16

First Course

Pork sausage “Luganega trentina” risotto and radicchio,
Spessa Cheese € 18

Fish ravioli and prawn sauce, toasted almonds
and balsamic vinegar € 20

Strangolapreti with spinach, Casolet cheese fondue € 18

Main Course

Flank Steak Beef, parsnip puree and aromatic herbs sauce € 24

Sea bass roll, seed salad and dill sauce € 26

Pumpkin flan, zola fondue and savory crumble € 20

Dessert

Custard strudel, red fruit compote and vanilla ice cream € 8

Tiramisu ball and chocolate sauce € 10

Carrot cake, white chocolate namelaka and almonds € 10

Guests are kindly requested to report any food intolerances.

The list of intolerances is printed on the back cover.

We inform our kind Guests that some dishes may contain products frozen by us.

Our menu proposal...

Meat menu

Salted meat tartare “Carne Salada” tartare, fried leek and beans cream

Pork sausage “Luganega trentina” risotto and radicchio,
Spessa Cheese

Flank Steak Beef, parsnip puree and aromatic herbs sauce

Custard strudel, red fruit compote and vanilla ice cream

€ 65 PER PERSON EXCLUDING WINES

Fish menu

Lettuce soup, mussels, cuttlefish and red mullet

Fish ravioli and prawn sauce, toasted almonds and balsamic vinegar

Sea bass roll, seed salad and dill sauce

Tiramisu ball and chocolate sauce

€ 70 PER PERSON EXCLUDING WINES

Vegetarian menu

Purple cabbage soup, carrot and ginger cream

Strangolapreti with spinach, Casolet cheese fondue

Pumpkin flan, zola fondue and savory crumble

Carrot cake, white chocolate namelaka and almonds

€ 62 PER PERSON EXCLUDING WINES