



Mixed Green Leaves and Roots Salad, Toasted Seeds	10
Eggplant and Basil Parmigiana	7
Prawns on Ice, with Mustard and Rosemary	9
Roast Beef with Tuna Sauce, Asparagus, confit Tomatoes	9
Escargots á la Bourguignonne	12
Filled Focaccia of the day	



Lasagna ... like once upon a time	15
Artichoke Ravioli, with Basil. Tomato	13
Risotto with Anchovies Butter, Asparagus and Tub Gurnard (20 Min.)	16
Green Vegetable Soup, Small Vegetables and Cereals	10



Baked Cod Filet, Green Asparagus, Saffron Sauce	24
Curry Chicken Tagine, Chick peas and Vegetables Cous-Cous	20



Grilled Beef Entrecôte	25
Galletto alla Diavola	21

SIDES



Tomato and Avocado Salad	5
Crunchy Potato Leaves	5



Ricotta Cheese Mousse, Saffron Pear, Marinated Strawberries	8
Grand Marnier Crème Brûlée, Red Fruits Sherbet	8
Chocolate Lava Cake, Mascarpone Ice Cream (10 min.)	9
Home made Sherbets with fruit	9

Each Plate is served as soon as ready

Lunch: from 12:00 to 14:00 h

Dinner: from 19:00 to 21:30 h

Cover Charge € 2 per person