

TREE BRASSERIE – MENU SAMPLE

GOOD TIMES ARE BEST SHARED
EST 2019



Beetroot, Avocado and Goat Cheese Salad	12
Puntarelle (Chicoree Hearts), EVOO, Garlic, Chilli Peppers, Cantabrian Anchovies	8
Prawns on Ice, Mustard and Rosemary	9
Orange Scented Arctic Char, Green Leaves, Barley, Green Apple	10
Escargots á la Bourguignonne	12
Focaccia of the day "I Tigli - Simone Padoan"	

Each Starter will be served as soon as ready.



Lasagne...like once upon a time	16
Pumpkin filled Ravioli, Sage and Parmesan Cheese	14
Lemon-Risotto, Chervil and Herring (20 Min.)	16
Chestnut Cream Soup, with black Truffle	12



Braised Artichokes in Artichokes Sauce, Black Truffle	20
Lamb Tagine, with Chickpeas and Vegetables Cous Cous	25



Grilled Beef Entrecôte	25
Catch of the Day with Brokkoli, Taggiasca Olives Pesto	25



Small Aromatic Salad	5
Crunchy Potato Leaves	5

Lunch: from 12.00 to 2:30 pm

Cover Charge 2 € PP.

Qualora le sostanze indicate Le dovessero provocare allergie o intolleranze, siete pregati di comunicarlo al momento dell'ordinazione. I nostri collaboratori saranno lieti di fornire ulteriori informazioni. Sollten die angegebenen Stoffe bei Ihnen Allergien oder Unverträglichkeiten auslösen, teilen Sie dies bitte bei Bestellung unseren Mitarbeitern mit. Diese erteilen Ihnen gerne genauere Infos.

DESSERTS



Lemon Custard Tartelette, Peach and Pink Pepper Sherbet, Broiled Meringue	8
Grand Marnier Crème Brûlée with Black Currant Sherbet	8
Chocolate Lava Cake, Hazelnut Ice Cream (10 min.)	9
Chestnut Mousse, Vanilla Ice Cream, Chocolate Sauce	9