

STARTERS


Chicory Salad, Soft Egg, Goat Cheese	12
Crunchy Green Asparagus, Parmesan Dip	9
Prawns on Ice, Mustard and Rosemary Sauce	9
Beetroot Marinated Alpine Arctic Char Passion Fruit & Green Apple	12
Escargots á la Bourguignonne	14
Focaccia of the day "I Tigli - Simone Padoan"	

PASTE, RISO

e ZUPPE

Asparagus Lasagna au Gratin on 30 months Parmesan Fondue	16
Spaghettoni Mancini, Mussels Sauce Glasswort & Bottarga	14
Fennel Risotto, Roasted Prawns Coffee Powder (20 Min.)	16

OUT OF THE

OVEN

Eight Hours Cooked Suckling Pig. Ginger-Carrots Puree', Burned Spring Onion	26
--------------------------------------------------------------------------------	----

EVERGRILL


Grilled Beef Entrecôte Potatoes & Bok Choy	25
Daily Market Fish Spring Vegetables Stew	25

SIDES


Small Aromatic Salad	5
Crunchy Potato Leaves	5

Each Starter will be served as soon as ready.

Cover Charge 2 € P.P.

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, Pear Sherbet, Broiled Meringue	8
Grand Marnier Crème Brûlée with Red Fruit Sherbet	8
Chocolate Lava Cake, Peanuts Ice Cream, Toffee (10 min.)	9
Burned Kaiserschmarrn Parfait, Thyme Scented Strawberries	9