

HORS D'OEUVRE

Gems from the Earth 22,00 €

Aubergines in Crunchy Brick Pastry with Parmesan Cheese

Fondue, Tomato Sauce and Basil Cream 16,00 €

Foie Gras Torchon on Toasted Bread, Saffron Pear
and Sweet & Sour Onions 26,00 €

Gems from the Sea 22,00 €

Pan Brioche Cube with Fresh Cheese, Pochè Quail Egg,
Sockeye Salmon Tartare and its Eggs 20,00 €

Beetroot "Tagliatelle" with Burrata Cheese, Pistachios
and Red Prawn Tartare 26,00 €

Panko - crusted Prawns with Teriyaki Sauce 18,00 €

Mixed Crudités from the Sea 35,00 €

Steamed Prawns, Octopus, Scampi, Calamari,
Vegetables and Basil Mayonnaise 24,00 €

Baikal Lake Caviar 30 gr.

with toasted Wholegrain Bread and Butter 60,00 €

FIRST COURSES

Champagne Risotto with Saffron and Parmesan Mousse 18,00 €

Pasta "Canestrini Ravioli" with Buffalo Stracciatella
on a Purple Carrot Cream and Pine Nuts 20,00 €

Risotto with Veal Sweetbreads, Passion Fruit
and Hazelnuts 22,00 €

Spaghetti with Herring Butter, Baikal Lake Caviar,
"Burrata" Cheese and Chives 28,00 €

Pasta "Paccheri" with Goose Meat Sauce
and Black Olive Powder 22,00 €

Home Made Potato Gnocchi with Zucchini
and Mint flavoured Clams 22,00 €

Green Noodles "Tagliatelle" with Lobster 24,00 €

Smoked Spaghetti with Cacio Cheese, Black Pepper
and Fresh Red Prawns 24,00 €

Pasta Mille-Feuille with Crispy Vegetables
and Light Tomato Sauce 18,00 €

SECOND COURSES

Herb crusted Rack of Lamb with Vegetables “Caponata”
and Piperade Sauce 26,00 €

Sliced Pata Negra (Iberian breed of Pork) with Fresh Spinach,
Green Apple and Walnuts 28,00 €

“Ossobuco” (Braised Veal Shank Slice)
with Mashed Potatoes 24,00 €

Beef tartare with its Dressings 24,00 €

Beef Steak Florentine Style 70,00 € (for 2 People)

Summer Citrus Fruit marinated Tuna Fish “Tataki”,
Tomato Concassé and Wasabi Mousse 26,00 €

Mixture of Fried Prawns, Scampi, Squids and Vegetables 26,00 €

Fish Soup “Viareggina” Style with Mussels and Clams 24,00 €
Charcoal Grilled Octopus with New Potatoes,
Tzatziki and Remoulade Sauce 22,00 €

Sous Vide Icelandic Salt Cod with Gazpacho Sauce
and its Shredded Vegetables 22,00 €

Fish of the Day: in Salt Crust, Grilled or Island Style
with Vegetables 30,00 € (per Person)

SIDE DISHES

Mixed Salad 6,00 €

Boiled Vegetables in Season 6,00 €

Vegetables “Caponata” 8,00 €

Pan Fried or Sweet-Sour Chicory 8,00 €

Roast Potatoes 6,00 €

Fennels Parmigiana Style 6,00 €