



A' LA CARTE MENU'

STARTERS	€
Selection of our historical starters	24,00
Foie gras with fresh fruits and Sauternes wine sauce	27,00
Marinated yolk on potatoes cream and truffle	25,00
Pan fried Buffalo Mozzarella with cherry tomatoes and peppers	22,00
Parmesan eggplants	20,00
FIRST COURSE	
Risotto with Amarone wine and Monte Veronese cheese	25,00
Risotto with Porcini mushrooms and truffle	26,00
Tortellini from Valeggio sautéed in a sage butter sauce	23,00
Maccheroncini pasta with rabbit ragout	21,00
Ravioli stuffed with Monte Veronese cheese, fresh tomato, lime and mint	25,00
Tagliatelle pasta with Parmigiano Reggiano velouté and truffle	27,00
MAIN COURSE	
Fiorentina with baked potatoes hg	8,50
Beef fillet from grill with mixed vegetables with garlic and thyme	30,00
Beef fillet with Amarone wine on basil mashed potatoes	32,00
Rossini beef fillet with foie gras escalope, truffle, Madeira wine sauce and spinach	34,00
Chateaubriand with Bernese sauce and baked potatoes (min. 2 pax)	32,00
Lamb chops from grill with mixed salad and vinaigrette	28,00
Sliced beef from grill with selection of vegetables	26,00
DESSERTS	
Our tiramisù	9,00
Panna cotta cream with red fruits sauce and Pistachio crumble	8,00
Our millefoglie with raspberry sauce	10,00
The marinated pineapple with Amarena, caramelized orange and sorbet	10,00
Our fresh fruit tart and white chocolate mousse	10,00
The bonet with chocolate and macaroons	10,00