

recommendations

SUMMER

Mushroom consommé € 8,00
semolina dumplings | chives | chanterelles

[VEGAN] Watermelon Tataki, € 11,00
tarragon and cucumber sorbet, mint | herb oil | gazpacho
deep-fried crispy ring

[Main courses]

Tomato risotto € 21,00
Burrata | confit cherry tomatoes | hazelnuts | rocket pesto

Chanterelle risotto € 22,00
pan-fried goat's cheese | roasted broccoli | Grana Padano

Chanterelle in cream sauce € 22,00
Bread dumplings | market salad

Tagliata € 25,00
roasted garlic ciabatta | Beef steak | cherry tomatoes
Parmesan | rocket | House dressing

[VEGAN] Roast beef with onions, jus | braised onion jus € 25,00
green beans | roast potatoes | fried onions

Braised organic beef from WengANGUStA € 25,00
horseradish sauce | creamed spinach | roasted potatoes

Oberio pork chop € 26,00
herb salsa | grilled vegetables | patatas Bravas

Beef fillet tournedos € 32,00
veal jus | Carrot vegetable | Potato gratin