



The same number of courses is to be chosen for the whole table

3-course menu - Lunch only	60 €
4-course menu	95 €
Wine pairing 4-course menu	45 €
5-course menu	120 €
Wine pairing 5-course menu	60 €
Selection of transalpine cheeses	15 €
As a substitute for dessert	10 €

A la carte menu

Every lunchtime and Tuesday, Wednesday and Thursday evening

Gambero rosso - eggplant roulade - lemon butter	30 €
Tagliolini with seasonal truffle	45 €
Mushroom risotto	34 €
Soles - baby spinach - romanesco cabbage and baked new Potatoes	42 €
Low temperature pork tenderloin - creamy cauliflower and Black garlic - confit shallot - reduced juice	38 €
Selection of transalpine cheeses	15 €
Deconstructed lemon tart	12 €

*Our dishes may contain the following allergens: gluten, lactose and peanuts.
If you have an allergy, please notify us.*