

STARTERS

Marinated salmon, sweet and sour sauce
and fried courgettes € 21

Purée of dried cod with red onion ice cream,
polenta and bacon € 20

Burrata fresh cheese, cherry tomatoes
and celery € 20

Tuna tartar, crunchy vegetables, ginger
and stracciatella burrata soft cheese € 25

Mixed fish appetizer € 35

Chef' s mixed raw fish € 70

Beef tartar, fresh goat's cheese and
rösti potatoes € 26

Roast beef carpaccio, rocket pesto and
parmesan sauce € 25

FIRST COURSES

fresh homemade pasta

Thin tagliatelle, garlic, oil, chilli pepper,
black cuttlefish and parmesan
saffron sauce € 25

Calamarata shrimps amatriciana € 22

Black thin tagliatelle, seafood sauce,
basil pesto, tomatoes sauce and almonds € 25

Orange potato gnocchi, duck ragù and
spinach smoothie € 20

Spaghetti seafood carbonara € 23

Fresh spaghetti with thyme, ricotta cheese
on beef tartar, black olives and tomatoes € 26

Ricotta cheese ravioli with zucchini sauce and
nuts € 20

SECOND COURSES

Shi drum, almonds sauce and chives oil € 32

Leg of goose and carrots purée € 36

Baked sea bass, vegetables and celeriac € 30

Larded beef fillet and garden vegetables € 34

Seabream, stew of cherry, tomatoes, capers,
olives and polenta sauce € 29

Sliced beef, rocket and parmesan € 26

Mixed fried fish with vegetables € 30

Iberian pork chop, basil potatoes purée
and chips € 27