

The culinary team recommends

Asparagus salad with grilled breast of duck **15,50**

Pugliese truffle burrata and truffle espuma **14,10**

Grilled prawn, bears garlic and prosciutto **15,10**

Creem of bears garlic with wan tan **6,10**

Asparagus with sauce hollandaise, ham and potatoes

Starter **15,20**

Main **19,30**

Main courses

**Grilled lamb chops under crispy pumpkin seeds with
red pepper mousseline and green beans** **26,10**

**Rosa grilled fillet of veal on bears garlic – potato mash
and carottes** **29,50**

**Dear steak on red cabbage, almond – potato croquettes
and mushroom sauce** **29,80**

Vegetarian

Gratinated crepe with bears garlic and asparagus **16,20**

Fish

Grilled pike perch on asparagus risotto **24,50**