



STARTERS

VITELLO TONNATO | 13.5

Veal Roast Beef | Tuna Mayonnaise | Capers

BEEF CARPACCIO | 13.5

Parmesan Cheese | Truffle Cream | Pine Nuts | Rocket

THREE PREPERATIONS OF DUCK | 14

Smoked | *Terrine* | *Mousse*

Plum Compote | Fig | Brioche

VEEM PLATTER | 15.5

Varied cold meat | Pate | Empanada | Crispy Scampi
Calamari | Peppadew Pepper | Apple Chutney

TARTAR OF SALMON | 12.5

Gravad Lax | Scampi | Horseradish | Wakame | Cucumber

CREAMY LOBSTERSOUP | 10.5

Crayfish | Scallop

BEETROOT | 12

Goat's Cheese | Halloumi | Apple | Parsnip | Couscous

SOUP OF THE DAY | 7.5

Freshly prepared soup from our chef



MAIN COURSES

LAMB CHOPS | 27.5

Sauce Choice: Truffle | Port | Chimichurri | Pepper
Jack Daniels Aceto

MIXED GRILL | 23.5

Entrecote | Chicken Breast | Skewer of Pork Tenderloin | Calf Escalope
Served with Pepper Sauce

SPARE RIBS | 18.5

Sweet-Spicy Sauce

29.5 **BLACK ANGUS ENTRECOTE** 250 gram

TOURNEDOS 200 gram

Sauce Choice: Truffle | Port | Chimichurri | Pepper
Jack Daniels Aceto



CATCH OF THE DAY | 22.5

Sauce choice: Beurre Blanc | Antiboise

GRILLED SALMON | 21.5

Sauce choice: Beurre Blanc | Antiboise

✓ RAVIOLI OF RICOTTA AND SPINACH | 17.5

Sauce of Pomodori | Eggplant



DESSERTS

CHOCOLATE MOUSSE | 8.5

Panna cotta of White Chocolate | Amarena Cherries

CREME BRULÉE | 8.5

Prepared with the taste of Ginger and Pear

CRÊPES SUZETTE | 9.5

Pancake in Caramelized Sauce

CHEESEPLATTER | 12

Variety of Cheese, with fig bread and apple syrup

SPECIAL COFFEE

IRISH COFFEE Jameson Whisky

FRENCH COFFEE Grand Marnier

ITALIAN COFFEE Amaretto

SPANISH COFFEE Tia Maria or Licor 43

Rather a good glass of whiskey or cognac?

Ask our staff for the whiskey and cognac menu.

