

ANTIPASTI

Battuta

Fassona tartare, truit caviar and chives

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16€

Vitello tonnato "yesterday and today"

Thin sliced veal in double service, tradition and innovation

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16€

Beetroot

Beetroot, peanut, kefir and pomegranade

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14€

Fennel

Gratineted fennel, blu cheese, orange and fermented fennel

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14€



PRIMI

Gnocco

Handmade chickpea gnocchi, snail ragù and gochujang sauce



17€

Plin

Stuffed ravioli according to tradition with veal consommè



16€

Tjarin

Tjarin made with 40 egg yolk, smoked truit, sour butter and bouillabaise



17€

Maltagliati

Fresh pasta maltagliati, potatoes, mint and garlic



15€



SECONDI

100% leek

Grilled leek, green curry sauce and lemon powder


16€

Maiale

Glaced pork belly, apple mustard, pumpkin and horseradish


20€

Deer

Buttered deer medalion, chestnut, jerusalem artichoke and sumac


23€

Veal cheek

Oven baked veal cheek, red wine and mashed potatoes


22€



DOLCI

Scarpetta

Brioche, dark chocolate 85% and maldon salt


7€

Hazelnut, milk and corn

Milk pudding, hazelnut praline and meliga cream


7€

"Macedonia"

Our idea of "winter macedonia"


7€

Cheese selection

10€

Home made ice cream and sorbet

7€



AUTENTICO