
FRÜHLINGSMENÜ

€ 39 PER PERSON 3 COURSES (WITH SOUP)

€ 49 PER PERSON 4 COURSES (+ TARTARE)

FOR GROUPS UP TO 12

STARTER

US BEEF TARTARE

Wild herbs, roasted focaccia with black garlic, ligurian-
olive-oil-ice-cream

INTERMEDIATE

FOAM SOUP OF LOCAL WHITE ASPARAGUS

Oat milk, raspberry, chervil, oil

MAIN

FILLET OF FJORD TROUT

Artichoke - cream & baby artichokes -

Potatoes, peppers

DESSERT

RHUBARB

Crumble, vanilla, almond milk, sorrel, flamed meringue

OUR WINE RECOMMENDATION

WHITE: VIVIA, LE MORTELLE 34
Tuscany / Italy

RED: 2015 IL BRUCIATO 58
Guado al Tasso / Italy

