
SUMMER MENU

€ 39 PER PERSON 3 COURSES (SOUP)
€ 45 PER PERSON 3 COURSES (HAMACHI)
€ 49 PER PERSON 4 COURSES

STARTER

FLAMED HAMACHI
Avocado, ligurian olives,
truffle potatoes, smoked pepper-fond

INTERMEDIATE

WHITE-TOMATO-FOAM-SOUP
“Altes Land” tomatoes, black nuts

MAIN

FILLET OF PIKE PERCH – Dashi-Sesame –
Miso-hollandaise, two kinds of yellow heirloom carrot,
roasted chanterelles, black garlic

DESSERT

STRAWBERRIY
Crumble, vanilla,
goat-cream-cheese-ice-cream,
oat milk, caramelized oats, melissa

OUR WINE RECOMMENDATION

WHITE:	VIVIA, LE MORTELLE Tuscany / Italy	33
RED:	2015 IL BRUCIATO Guado al Tasso / Italy	76

