

HORS D'OUEVRE

Gems from the Earth 22,00 € Crunchy "Taleggio" Cheese with Green Tomato Mustard and Tobacco 16,00 € Foie Gras Escalope, Saffron Rice Bites, Licorice and Caramelized Onions 26,00 € Gems from the Sea 22,00 € Sea Bass Fish Tartare with Greek Yogurt and marinated fresh Cucumbers 20,00 € Seared Scallops "Carpaccio", Buffalo's milk Mozzarella, Winter Tomato Chutney and Bread Crumble 26,00 € Panko - crusted Prawns with Teriyaki Sauce 18,00 € Mixed Crudités from the Sea 35,00 € Steamed Prawns, Octopus, Scampi, Calamari, Vegetables and Candied Lemon Dressing 24,00 € Baikal Lake Caviar 30 gr. with toasted Wholegrain Bread and Butter 60,00 €

FIRST COURSES

Champagne Risotto with Saffron and Parmesan Mousse 18,00 €

"Open Ravioli" on White Veal Ragout, Smoked Bechamel,
Bordeaux sauce and chopped Hazelnuts 18,00 €

Pigeon and Vinsanto Risotto with Red Currant Jelly 22,00 €

Spaghetti with Herring Butter, Baikal Lake Caviar,

"Burrata" Cheese and Chives 28,00 €

Home Made Potato Gnocchi with Clams,

Broccoli and Mullet Roe 22,00 €

Green Noodles "Tagliatelle" with Lobster 24,00 €

Pasta "Paccheri" with Goose Sauce and Olive Powder 22,00 €

Smoked Spaghetti, Cheese, Black Pepper

and Red Prawns Tartar 24,00 €



SECOND COURSES

Rack of Lamb with Bordolaise Sauce with Potato and Fennel Mille-Feuille 26,00 € Suckling Pig Loin cooked at low temperature, with Ginger and Apple Compote 24,00 € "Ossobuco" (Braised Veal Shank Slice) with Mashed Potatoes 24,00 € Beef tartare with its Dressings 24,00 € Beef Steak Florentine Style 70,00 € (for 2 People) Seared Tuna Fish "Tataki" in a Porto sauce with Buttered Spring Onion 26,00 € Mixture of Fried Prawns, Scampi, Squids and Vegetables 26,00 € Fish Soup "Viareggina" Style with Mussels and Claims 24,00 € Charcoal Grilled Octopus with New Potatoes, Tzatziki and Remoulade Sauce 22,00 € Sous Vide Icelandic Salt Cod in a Cabbage Leaf on Oriental Chickpea Sauce 22,00 € Fish of the Day: in Salt Crust, Grilled or Island Style with Vegetables 30,00 € (per Person)

SIDE DISHES

Mixed Salad 6,00 €

Boiled Vegetables in Season 6,00 €

Pan fried Artichokes 8,00 €

Roast Potatoes 6,00 €

Fennels Parmigiana Style 6,00 €