



5-Course-Gourmet Menu

PLEASURE meets TRADITION!

To start we offer
a **SPARKLING** aperitif

Fried praline of goat cheese

quinoa salad | grape vinaigrette | black walnuts



Essence of porcino

imperial barley | sugar snap



Tagliatelle | summer truffle



In red wine braised cheek of veal

Carrot | potato-leek mash



Apricot

buckwheat | sour cream

