
wine

sparkling

Italy - Veneto - Prosecco
| 6,25 | 28

Light, fresh, fruity with a hint
of sweetness

white

Spain - Rueda - Verdejo
| 5 | 24,5

Fresh, peachy, with a touch of
anise

**France - Côtes de Gascogne -
Colombard** | 4,5 | 22,5

Refreshing, grassy, soft dry, with
a juicy aftertaste

Italy - Sicilia - Chardonnay
| 5 | 25

Soft and fresh, citrus, mango,
non woody

Italy - Venezie - Pinot Grigio
| 25

Tempting, a bit spicy, soft and
round

**Austria - Wachau - Grüner
Veltliner** | 27

Ripe pear, apple, slightly
peppery, with a fresh aftertaste

**France - Mâcon Villages -
Chardonnay** | 29,5

Classic style, mineral, citrus,
buttery

rosé

Spain - Ribera - Tempranillo
| 4,5 | 20
Dry, juicy

**France - Aix-en-Provence -
Grenache** | 5 | 25
Soft sultry forest fruits,
elegant, dry, refined,
a little spicy

red

Spain - Ribera - Tempranillo
| 4,5 | 22,5
Red fruits, spicy

Italy - Sicilia - Syrah/Nerello
| 5 | 23,5
Smooth and sultry, black
fruits, various spices

Italy - Toscana - Sangiovese
| 25
Cheerful and juicy, blackberry,
plum, with a fresh aftertaste

**Germany - Baden -
Spätburgunder** | 28
Light red wine with red
cherries and a slight earthy
aftertaste

**France - Côtes du Rhône -
Grenache** | 30
Robust, complex, plums,
spicy, long aftertaste

Please let us know if you
have any specific dietary
requirements. We are happy
to take this into account.

dinner

3-course menu | 38
All dishes can be ordered
separately

appetizer

Iberico ham | 14
With toasted bread and
tomato

Baked scallops | 14
With marinated zucchini,
rosemary and tomato

**Salad of stewed veal
cheek | 13**
With lentils and duck liver,
served with a dressing of
raisins and port

Sashimi of salmon | 13
With kikkoman, radish salad
and edamame

Green asparagus | 9 (V)
With green herbs crème
fraîche, sun-dried tomato
and a cracker of Parmesan
cheese

Baba ganoush | 8 (V)
With baked cherry tomato,
mint and harissa curd

extra

French fries | 3,5

Green salad | 3

main

Baked venison steak | 24
With roasted sprouts and
celeriac cream, served with its
own gravy

Ossobuco | 23
With a cream of turnip, salsify
and garlic gravy

Baked sea bream | 22
With lemon butter, polenta
and grilled fennel

Cod fish fillet | 22
With “la Ratta” potato, spinach
and egg salad with chives

Chickpea burger | 18 (V)
With pak choi and
caramelized onion, served
with a fresh herb salad and
sweet potato fries

Ravioli | 18 (V)
With porcini mushrooms,
almond and sage butter,
served with a fresh salad

dessert

Cheese platter | 12,5
With fig-nut bread

Chocolate nuts cake | 9
With caramelized walnut and
vanilla ice cream

Vanilla panna cotta | 8
With dried figs and yoghurt
ice cream