











































Kitchen & Bar

DINNER

VORSPEISEN | STARTERS

   Baby Blattspinat – Schwarzer Trüffel, Parmesan, Trüffelsauce	26	Baby Spinach – Black Truffle, Parmesan, Truffle Sauce	  
 Handgemachte Burrata – „Slow Food“ Capocollo Aufschnitt, Puntarelle, Tomaten	23	Artisanal Burrata – “Slow Food” Capocollo Cold Cut, Puntarelle, Tomatoes	
 Caesar Salad – Babylattich, Parmesan, Croûtons, Sardellen, Dressing	21	Caesar Salad – Baby Lettuce, Parmesan, Croutons, Anchovies, Dressing	
	8	+ Hähnchenbrust (100 g)	
   Bergspargel – Pochiertes Bio-Ei, „Gian Belli“- Käseschaum	21	Mountain Asparagus – Organic Poached Egg, “Gian Belli” Cheese Foam	     
                               	32	“Winzap” Beef Tartare (120 gr, Hand-cut) – Black Truffle, Toasted Bread	     
 Fava & Cichoria Suppe – Getrockneten Saubohnen, Wilder Chicorée, EVO öl	15	Fave & Cichoria Soup – Dried Fava Beans, Wild Chicory, “Sabino Leone” EVO Oil	