

APPETIZERS

SALMON TARTARE	16.00
Marinated salmon savory miso-yuzu ice cream lime dill vinaigrette	
HOMEMADE PÂTÉ	15.00
Brioche apple-red port syrup soaked plums	
CARPACCIO	14.50
Parmesan cheese sun-dried tomatoes pine nuts basil oil	
SHELLS	15.50
Stir-fried sea asparagus in butter	
SMOKED BEETROOT (V)	13.50
Bettine Grand Cru balsamic syrup walnuts	
MUSHROOM RAVIOLI (V)	15.00
Fresh pasta pecorino sage butter	

SOUPS

HENRY IV (V)	8.00
Vegetable soup croutons	
SWEET POTATO-PEPPER (V)	8.00
Spring onion	
ENDIVE	8.00
Creamy brunoise of apple pancetta crème fraîche fresh green herbs	
SOUP OF THE SEASON	7.00

SIDES

FRENCH FRIES	4.00
With mayonnaise	
BREAD	6.50
With different spreads	
IBERIAN ACORN-FED	15.00
Ancient bread olive oil	
RAW VEGETABLE SALAD	3.00

MAIN COURSES


TOURNEDOS	36.50
Red wine sauce king oyster	
SURF & TURF	29.50
Lamb chop shrimp chimichurri	
VEAL STEW	28.00
Ossobuco-style pappardelle	
PROSECUTOR	26.50
Livar Monastery Pig Calvados Sauce	
DUCK FILLET	28.00
Cherry beer sauce amarena cherries	
COD	29.00
Skin fried spinach orzo	
SOLE	Daily price
Meunière fried in butter 400 gram	
RICOTTA LASAGNA (V)	26.00
Spinach tomatoes	
CAPONATA (V)	26.00
Gnocchi Pecorino	

CHEFS MENU

3/4/5 AISLE	44.00 49.00 54.00
From 2 persons Orders can be placed until 8:00 PM	

DESSERTS

APPLE SENSATION	9.00
Warm apple crumble pastry cream green apple sorbet	
TARTLET	9.00
Lemon mousse Italian foam blood orange coulis	
RED GRAPEFRUIT	9.00
Roasted almond-honey ice cream	
AFFOGATO	9.00
Espresso Vanilla ice cream Amaretti Disaronno	

 Our main courses are served
with fried potatoes.