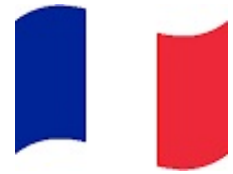




Welcome to the
french - italian - week



aperitif

Pernod	5,50
Americano	7,50

wine

	0,2 l	0,75 l
Belles du Sud, Chardonnay	6,00	22,00
Domaine de Menard, Sauvignon/Colombard	6,50	24,00
Peynach, Cabernet Grenache, Rosé	6,00	22,00
Quattro Conti, Primitivo	7,50	28,00



starter

Pumpkin soup with roasted pumpkin seeds	7,00
Edible snail with homemade garlic-butter and bread	9,50
Carpaccio from the white turnip with goat cheese	12,50
Italian Burrata with tomatoes and rucola	12,50
Deer - Carpaccio with walnut-pesto, rucola, parmiggiano pine-nuts and balsamico	13,50

main dishes

Lentils from the mountains of “umbria”
with leek and potatoes in a balsamicosauce 11,50

Fettuccini with porcini
with a creamy sauce 14,50

Pigling “Aix en Provence”
with gratinated potatoes in a
burgundy-sauce 18,50



Roasted Deer
with fettuccini and cranberries 18,50

shank from the lemb
with gratinated potatoes in a rosmarinsauce 22,50

Entrecôte
with burgundy-sauce and gratinated potatoes 26,00

sweet

Crumble with cherries and Mocca-Mascarpone 7,00