

RESTAURANT MENU

Appetizer

Aquasole Appetizer	€ 16,00
Chianina beef tartare with cured egg yolk shavings, toasted pine nuts, and burrata foam	€ 17,00
Amberjack carpaccio with lime, ginger, and mango gel	€ 17,00
Prawn cocktail with orange zest	€ 14,00
"Gnocco fritto" (crispy fried dough) with 24-month aged Parma ham	€ 14,00

First Courses

Fresh egg tagliatelle with wild boar ragù	€ 13,00
Eggplant Parmigiana lasagna	€ 14,00
Gnocchetti with seafood	€ 17,00
Squid ink "Quadrotti" pasta with octopus, burrata, and pistachios on a saffron cream base	€ 18,00
Risotto with basil cream and langoustine tartare	€ 18,00

Second Courses

Black Angus entrecôte with roasted potatoes	€ 18,00
Beef fillet with foie gras sauce and seasonal vegetables	€ 24,00
Grilled venison chop with red berry sauce and roasted potatoes	€ 18,00
Arctic char fillet with licorice mayonnaise and seasonal vegetables	€ 18,00
Slow-cooked veal roast with apples and roasted potatoes	€ 16,00
Selection of cheeses served with honey and red onion jam	€ 13,00

Side Dishes

Roasted Potatoes	€ 4,00
Roasted Mixed Vegetables	€ 4,00
Mixed Salad	€ 4,00

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Desserts

Tiramisu	€ 6,00
Panna cotta (chocolate/strawberry)	€ 6,00
Tart with cream and berries	€ 6,00
Moist dark chocolate cake	€ 6,00
Tarte tatin with ice cream	€ 6,00