



Menu

Amuse - bouche

Marinated trout, apple dashi, celery, wasabi, smoked fish mayonnaise

Deer tartare with beetroot, hazelnut mayonnaise, truffle

Chefs soup:

Peas, kefir, shrimps

Ravioli stuffed with ricotta and goat's cheese, yellow tomatoes, fermented lemon

Scallops, Jerusalem artichoke, beurre blanc sauce, kumquat, coriander

Lamb, red cabbage, potatoes, bell pepper

Chef's Sorbet: Campari & Grapefruit

Strawberries, almonds and yogurt in a biscuit, white chocolate and basil cream,
lemon and basil gel, strawberry sorbet

Petit four

5 - COURSES : 65,00 €

Amuse-bouche, cold starter, 2nd cold starter or Chefs soup, hot starter, main course, dessert

6 - COURSES : 75,00 €

Amuse-bouche, cold starter, 2nd cold starter or Chefs soup, hot starter, main course, 2nd main course, dessert, petit four

7 - COURSES : 85,00 €

Amuse-bouche, cold starter, Chefs soup, hot starter, main course, 2nd main course, sorbet, dessert, petit four

CHEF'S SORBET: 5,00 €

8 - COURSES (chef's choice): 95,00 €

WINE PARING:

- 4 glasses of wine: 28,00 €
- 5 glasses of wine: 35,00 €
- 6 glasses of wine: 43,00 €
- 7 glasses of wine: 50,00 €

COVER CHARGE: 3,00 €

The food in our restaurant presents
local, seasonal, fresh, creative cuisine,
which is why the menu changes all the time.

Choice of courses is the same for the entire table.

Indulge and simply enjoy!

KRASNA 