



# Menu

## *Amuse - bouche*

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Marinated salmon, wasabi, yogurt ice cream

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Beetroot tartare, hazelnut, truffle, Barolo

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Slow-cooked veal, hazelnut mayonnaise, salat

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## *Chefs soup:*

Carrot, scallop, ginger

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Ravioli stuffed with ricotta and goat's cheese, beetroot

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White fish fillet, pea purée, lemon beurre blanc sauce, leek crumble

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Pressed Pork cheek / Lamb terrine, bell pepper, parnsip

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Chef's sorbet

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



**6 - COURSES : 76,00 €**

**Chef's Recommendation: The Complete Experience**

Amuse-bouche, cold starter, 2<sup>nd</sup> cold starter or Chefs soup, hot starter, main course, 2<sup>nd</sup> main course, dessert

**7 - COURSES : 85,00 €**

**Chef's Upgrade**

Amuse-bouche, cold starter, Chefs soup, hot starter, main course, 2<sup>nd</sup> main course, sorbet, dessert

**8 - COURSES : 98,00 €**

**For Gourmets: The Chef's Curated Experience**

**5 – COURSES : 67,00 €**

**An Invitation to Our World**

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

**VANIGLIA & ARABICA: 7,00 €**

**CHEF'S SORBET : 6,50 €**

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**WINE PAIRING:**

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

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**COVER CHARGE: 3,00 €**

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

**KRASNA** 

