TO START:

Bolla Prosecco Extra Dry 11/52
Philipponat Royale Rèserve Champagne 18/107
Raumland Zerozzante Sparkling 0,0% 9.5/45

TO ENJOY: 4 courses 57(*)
6 courses 65

Tartare with cep cream and crispy bread*
Whitefish crudo with persimon stock and kumquat
Beetroot hummus with feta and crispy walnut cracker
***
Risotto of the day*
***
Pan-fried whitefish with stewed fennel and clam velouté
***
Chocolate cake with amaretto cherries and caramel ice cream*

Add to the menu:

Albina's sourdough +2/per person
Cheeses before dessert +6/per person



TO ENJOY THE MENU WITH:

Wine pairings: 48/4 courses
52/6 courses

OR

White wines

Brand Bros Weissburgunder Trocken 72
DVifneau-Chevreau Vouvray 82
Leitz Eins-Zwei-Zero Riesling 0,0% 45

Red wines

Domaine Jean-Louis Tissot Rouge 79
Gianluigi Lano Rocche Barbaresco 90
Leitz PNR Pinot Noir Reserve 0,5% 75

TO FINISH THE EVENING WITH:

Coffee/Tea 3,5
L'Omena Spirit 12 (4cl)
Hine Rare Cognac 15 (4cl)
Rhum J.M. Terroir Volcanique 12 (4cl)



We keep the rights to possible changes in the menu or the availability of the wines.

Your plans might change for one reason or another and due to this you can find our cancellation policy below:

10-15 PEOPLE: you can adjust the booking on the same day or cancel without any charge 48 hours beforehand.

16-30 PEOPLE: you can adjust or cancel the booking without any charge 7 business days beforehand

30+ PEOPLE: you can adjust or cancel the booking without any charge 10 business days beforehand

In case the the amount of people is less than informed, we have the right to charge the menus in full at the restaurant according to the informed amount of people