

TO START:

Bolla Prosecco Extra Dry 10/49

Philipponat Royale R  serve Champagne 21/120

Raumland Zerozzante Sparkling 0,0% 9.5/45

Cocktail of the Day 13

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

Salmon crudo with pickled green apple*

**Deer tartar with mushroom mayonnaise
and spelt cracker**

**Burrata with roasted carrot and crispy
oyster mushrooms**

Risotto of the day*

**Braised Iberico pork cheek with red cabbage*
and chorizo stock**

Apple pannacotta with sea buckthorn*

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**
 50/6 courses

OR

White wines

Bodegas Castro Martin Albarino 80
Dautel Riesling Trocken 80
Leitz Eins-Zwei-Zero Riesling 0,0% 45

Rosé wines

Château de Rousset Coquelitos 66
Feudi di San Gregoria Rosato 84

Red wines

Pasqua Merlot Trevenzie 49
Serafica Grotta de Gelo Etna Rosso 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)



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