STARTERS

Thinly sliced raw pumpkin with pear, Pierre Robert and beetroot aioli 11.00

Terrine of foie gras with figs and brioche toast 14.50

Quail with smoked celery, chips of spianata romana and hazelnutmayonnaise 12.50

Smoked salmon with horseradish, buckwheat pancakes and herringcaviar 12.00

MAIN

Veal medallions with ravioli of veal and a sauce of Madeira and morels 24.50

Slow cooked beef fillet steak with braised lettuce and small vegetables 23.50

Potpie in a crispy crust with wintertruffle and carrot gravy 19.50

Plaice fillet from the oven with cabbage, fried clams and saffron-mussel sauce 22.00

Chef's Menu:

3 or 4 courses 33.50 / 39.50

The menu can be expanded with a cheese plate, surcharge 7.50

DESSERTS

White chocolate, yoghurt cheesecake 7.50

Ile flottante with sugared almonds and aniseed cress 7.50

Dark chocolate fondant with terrine of citrus 7.50

Cheese selection with nut bread and homemade apple syrup 10.00

DESSERT WINE

Moscato Rosa Di Monte Torre 7.00

Sauternes 7.00

COFFEE SPECIALS

Irish coffee, with Jameson whiskey 8.00

French coffee, with Grand Marnier 8.00

Italian coffee, with Amaretto 8.00

Spanish coffee, with Tia Maria 8.00

Brazilian coffee, with Kahlua en Cointreau 8.00