

Starters

Foie gras pâté with Cognac

349

Cognac-marinated dried apricots, wild berry purée, honey brioche

Clos Haut-Peyraguey 2017 – Bernard Magrez

Dry-aged beef tenderloin tartare

345

Potato crisps, rendered bacon from Mr. Dobeš, pickled red onion

Confit duck hearts

255

Dill sauce with demi-glace, fried buckwheat, house-made onion oil,
house-made sourdough bread

Cuesta Del Herrero Aylés Vino de Pago – Bodega Pago Aylés 2023

Grilled cauliflower

165

Local farm yogurt with harissa spice, rum-marinated raisins, dukkah spice

Soups

Celery velouté with Gorgonzola

145

Pickled celery, caramelised walnut brittle, house-made leek oil

House-made slow-simmered smoked broth

145

Smoked meat and potatoes sautéed in butter with root vegetables, house-made Maggi (lovage seasoning)

Mains

Rabbit schnitzel with brown butter 275

Beurre Noisette, spiced mustard emulsion, crispy buckwheat, fresh chives
Selección Especial Rioja – Federico Paternina 2015

Slow-roasted dry-aged beef rib 369

Sous-vide purple carrot with thyme, butter-roasted shallots, truffle sauce
Château Cantemerle 2013 Bordeaux - Haut Médoc, 5.Cru

Confit Duroc pork belly roulade 289

Creamed cabbage with bacon, crispy onions, parsley mayonnaise

Grilled salmon trout fillet 355

Creamy cauliflower purée, butter-grilled cauliflower, apple and celery sauce
Sauvignon – Raif, Castelfeder, selection 2024 IGT

Whole roasted local rainbow trout 375

Baked whole with herbs and garlic

Peking-style Duck Breast 365

Coffee-marinated carrot, leek wrapped in nori seaweed, pickled leek
Numina Gran Corte 2020 – Bodega Salentein

House-made potato gnocchi 279

Creamy bryndza sauce, fried sauerkraut, herb oil, chives

Leaf salad with grilled local farm cow's cheese 289

Marinated carrot, soy sauce dressing, toasted black sesame

Beef Tenderloin price per 100 g 340

Aged 30 days

Filet Sirloin price per 100 g 285

Aged 30 days

Sides

House-made French fries	89
Mashed potatoes with butter, cream and chives	89
Crispy Hasselback grenaille potatoes with chimichurri	89
Roasted vegetables with dukkah spice	89
Leaf salad with soy dressing	89
House-made sourdough bread	35

Sauces

Demiglace	89
Pepper sauce	89
Truffle sauce	89
House-smoked mayonnaise	50

Children's meals

House-made spaghetti with tomato sauce, Parmesan 195

Chicken Schnitzel, free-range chicken price per 100 g 115

Grilled Chicken Breast, free-range chicken price per 100 g 95

Desserts

Rum cookie cake with Diplomático 189

Whipped chocolate ganache with lime, coconut ice cream, Maldon sea salt

Espresso Filicori Zecchini – Grand Cru Guatemala

Diplomatico Selección de Familia

Deconstructed apple strudel 159

Apple and raisin relish, puff pastry, caramelised walnut brittle, Baileys espuma

Homemade Ice Creams and Sorbets, price per 1 serving 69

Cheeses and Cold cuts

Endemit Cheese plate price per 100 g 160

Pecorino (maturing time 2 months)

Provolone

Emmental Bavarese

Green Gordal olives

Homemade sourdough crackers

Endemit mix uzenin price per 100 g 160

South Tyrolean bacon

Ventricina picante

Dried pork neck

Green Gordal olives

Homemade sourdough crackers