

## 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
<hr/>	
House-smoked mayonnaise	50

## Children's meals

<b>House-made spaghetti with tomato sauce,</b> Parmesan		<b>195</b>
<b>Chicken Schnitzel,</b> free-range chicken	price per 100 g	<b>115</b>
<b>Grilled Chicken Breast,</b> free-range chicken	price per 100 g	<b>95</b>

## Desserts

<b>Rum cookie cake with Diplomático</b>		<b>189</b>
Whipped chocolate ganache with lime, coconut ice cream, Maldon sea salt <i>Espresso Filicori Zecchini – Grand Cru Guatemala</i> <i>Diplomatico Selección de Familia</i>		
<b>Deconstructed apple strudel</b>		<b>159</b>
Apple and raisin relish, puff pastry, caramelised walnut brittle, Baileys espuma		
<b>Homemade Ice Creams and Sorbets,</b> price per 1 serving		<b>69</b>

## Cheeses and Cold cuts

<b>Endemit Cheese plate</b>	price per 100 g	<b>160</b>
Pecorino (maturing time 2 months) Provolone Emmental Bavarese Green Gordal olives Homemade sourdough crackers		
<b>Endemit Cold cuts</b>	price per 100 g	<b>160</b>
South Tyrolean bacon Ventricina picante Dried pork neck Green Gordal olives Homemade sourdough crackers		

The staff will provide you with information about presence of allergens