



“Salad With Gorgonzola Cheese”

Rocket, Gorgonzola cheese, plum, caramelised pear, salty crumble, bergamot purée, honey dressing.

[13,00 €]

“Salad With Strawberries”

Salty Cheesecake with fresh strawberries, kataifi pastry, aged balsamic vinegar, lemon sorbet with basil and leafy vegetables.

[12,00 €]

“Cheese Platter (for 2)”

Goat cheese, Pecorino marmorizzato al tartufo, Cacciocavallo cheese, Gruyère with peppers, Parmesan accompanied with crispy bread sticks (Grossini) and chutney.

[36,00 €]

“Salmon Roulade”

Smoked salmon, cream cheese, chives, avocado, citrus flavouring, Keta caviar.

[18,00 €]

“Terrine Foie Gras”

Home-made chutney with figs, walnuts, and Jack Daniels.

[24,00 €]

“Pavlova”

With berries and raspberry sorbet.

[8,00 €]

“Flexi Granache Gianduja”

Hazelnut crumble, Gianduja ice-cream, Butterscotch Caramel.

[11,00 €]

“Fruit Salad With Seasonal Fruit (for 2)”

[10,00 €]



Notes

In our salads, we use only extra virgin olive oil.

The hotel implements the HACCP food safety and hygiene system.

Prices include all charges.

The shop is obliged to issue duplicate receipts stamped by the Tax Office.

Our dishes may contain allergens (in our kitchen we handle dairy products, seafood and shellfish, mustard, celery, gluten, nuts, eggs, sesame).