

## By the Glass

PROSECCO BRUT ARCEO RUGGERI	3918
GRAUBURGUNDER TIEFGANG LÄNDINGER LEHM LERGEN MUELLER	3198
SAUVIGNON BLANC DOMAINE DE SAINTE CECILE	4998
PRIMITIVO PRIMAIO CARDONE	3398
TEMPRANILLO MONTE LLANO RAMON BILBAO	3590

WE CAN OPEN ALMOST EVERY BOTTLE OF WINE

## Appetizers



① FOREST MUSHROOMS PÂTE HUMMUS WITH TOMATO SALSA AND PITA LIGURIAN ARTICHOKE OLIVES AND DRIED TOMATOES	3590 2990 2990 2990
② BOORTSOGS WITH RED CAVIAR AND SOUR CREAM TUNA WITH RASPBERRIES AND GUACAMOLE SALMON GRAVLAX WITH CAPERS AND CREAM CHEESE SALMON RILLETES WITH QUAIL EGGS	4590 4990 4990 4990
DUCK JAMON CANOLLI WITH DUCK RILLETES	1990 4590
③ TENDERLOIN TARTARE WITH POTATO CHIPS ROAST BEEF TONNATO	4490 4990

## Salads

GREEN SALAD	4590
BURRATA WITH TOMATO CECICHE	5990
NICOISE SALAD	6990
CAESAR SALAD	4490
ROAST BEEF SALAD	6590
WITH CHICKEN THIGH	1690
WITH SHRIMPS	1990

Share!

## Hot appetizers

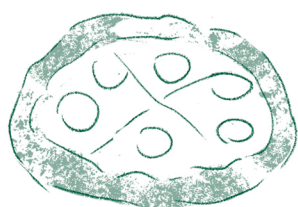
① FOREST MUSHROOM JULIENNE	4590
SAUTEED SEAFOOD	12990
② ROASTED BONE MARROW WITH PARSLEY SALAD AND TARTINE	3690

## Soups

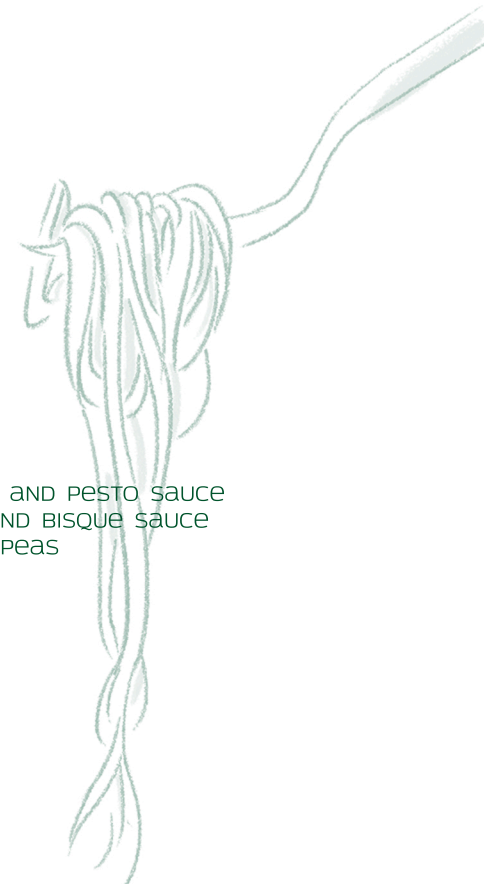
PUMPKIN SOUP WITH PEAR AND GORGONZOLA	2990
HORSE CHEEK SOUP WITH FOREST MUSHROOMS	4590
MARSEILLE FISH SOUP	7990

## Bread/pizza

TARTINE WITH TRUFFLE BUTTER	1990
FOCACCIA	1990
PIZZA MARGHERITA	2990
PIZZA WITH PEAR AND GORGONZOLA	3990
PIZZA PEPPERONI	7490
PIZZA WITH BURRATA AND TRUFFLE	3990



## Pasta/risotto

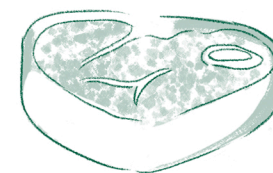


RIGATONI ARRABIATA	3990
② RISOTTO WITH FOREST MUSHROOMS	5990
SPINACH FETTUCCINE WITH VONGOLE AND PESTO SAUCE	5590
LINGUINI WITH GIANT TIGER PRAWN AND BISQUE SAUCE	6990
RISOTTO WITH SHRIMPS AND GREEN PEAS	4990
③ RIGATONI BOLOGNESE	4990
③ RIGATONI WITH HORSE CHEEK	5490

## Main course

② CHICKEN WITH POTATO CREAM, SPINACH AND OYSTER MUSHROOMS	6990
DUG LEG CONFIT WITH ANGLER POTATO AND PARMESAN SOUR CREAM	9990
SALMON SCHNITZEL WITH AVOCADO AND TRUFFLE PONZU	9590
SEABASS WITH SUN-DRIED TOMATO TAPENADE AND MUSSEL SAUCE	8990
③ SMASH BURGER WITH DOUBLE CUTLET AND TRUFFLE AIOLI SAUCE	6990
③ ASTANA PITHIVIER ENCLOSED PIE OF PUFF PASTRY WITH HORSE CHEEK AND DUCK CONFIT	8990
③ BEEF STROGANOFF WITH ALIGOT	9990
③ FILET MIGNON WITH POTATO CHIPS AND PEPPER SAUCE	10990

## Vegetables



BAKED PUMPKIN WITH HONEY YOGURT	2990
SPINACH WITH GREEN PEAS AND NUTS	2990
③ ANGLER POTATO WITH RED CAVIAR AND PARMESAN SOUR CREAM	2990
FRENCH FRIES WITH PARMESAN AND TRUFFLE	3490

③ WE RECOMMEND TO ADD BLACK TRUFFLE + 1990

## Desserts

PISTACHIO CRÈME BRULÉE	2990
TANGERINE TIRAMISU	4590
DATE BISCUIT	3990
CHOCOLATE PIE WITH CRÈME ANGLAISE	3490
VANILLA ICE CREAM	1690
SORBET	1790



PLEASE LET YOUR WAITER KNOW IF YOU HAVE ANY ALLERGENS