

Standard Dinner Menu

APPETISER

Cambero Rosso Carpaccio

Crab Salad Cannelloni, Parsnip Cream, Miso Yuzu Passion Dressing

MAIN COURSE

Prime Beef Tenderloin

Potato Rosti, Forest Mushrooms, Glazed Pumpkin, Green Asparagus, Madeira Sauce

DESSERT

Milk Chocolate Coffee Experiences

A Rich Moist Milk Chocolate Sponge, Buttery Milk Chocolate Streusel, Velvety Vanilla Coffee Cream, Smooth Chocolate Cremieux



Vegan Menu

APPETISER

Girasole Ravioli

Beetroot Dough, Chickpeas Purée set on Vegetable Ragout, served with Mushroom Cream Sauce

MAIN COURSE

Pumpkin Risotto

Oven baked Pumpkin, Pumpkin Seeds, Micro Greens, Chives Oil

DESSERT

Forest Fruit Inspiration

Raspberry Vanilla Inspiration Cream, Marinated Forest Fruits, Red Berries

Served with Local Drinks

House Wines (White, Red, and Rose), Beers, Soft Drinks, Fruit Juices, Still and Sparkling Water, Coffee

