

DINNER






| **SURPRISE CHEF'S MENU** (meat | veggie | vegan) min x2 people

- 3 courses 75.- /p.p. (meat) | 65.- /p.p. (veg.)

- 5 courses 100.- /p.p. (meat) | 85.- /p.p. (veg.)

MEAT	[Beef (CH) / Pork (CH) / Veal (CH) / Lamb (CH)]
VEGETABLES	[CH or ITA]
DAIRY	[CH or ITA]
EGGS	[CH]

SNACKS - APERO'

Sourdough bread by BRED fermented salted butter		7.-
Oven baked marinated olives		7.-
Caramelised salted almonds		9.-
Papas Brensas crunchy fried potato sweet chilly & mayo pickled onions		14.-
Liver or Legumes patè flamed BRENSO pickles grilled brioche		16.-
Fried Planted terrine aquafaba mayo pickles		16.-
Cheese plate grilled brioche fruit chutney		20.-

SWEET

100% cacao fruit sorbet - dark chocolate by GARCOA grilled brioche	14.-
Dessert of the week	14.-

| Some of our delicacies are also available to be purchased over the counter to take home with you - ask our staff for more informations |

"HAPPINESS IS ONLY REAL WHEN SHARED"