

STARTER

Carpaccio of smoked beef rib-eye 15.50

Pinenuts • Parmesan cheese • watercress • truffel-mayonaise
(with curls of duck liver + 3.50)

Ceviché of redfish 14.50

Red pepper • mango • red onion • coriander

Buffalo Mozzarella 15.50

Datorino tomato • green pesto • Prosciutto of the LiVar

Spicy tuna & salmon sushi 16.50

Crème of edame • ponzu gel • crispy ricepaper with furikake

Chef's garden 14.50 ✓

Celeriac • beetroot • radish • parsnip • green herbs

SOUP

Tom kha kai 9.50

chicken & prawns • mushroom • baby corn • coriander

Pomodori 8.50 ✓

Crème fraîche • basil

MAINCOURSE

“Thai Me Up“ (vegan green curry) 18.50 ✓

Tofu • bimi • baby corn • Thai basil • deep-fried onion

Black Angus flat iron steak 25.50

Vegatables • roseval • Jack Daniels sauce •

Ravioli di stagioni 17.50 ✓

Appropriate seasonal garnish • accompanying sauce

North Sea cod 25.00

Salsa verde • zucchini • truffel-potato mousseline

Gateway to the World burger 18.50

Brioche • truffle-mayonaise • roseval potato
(with curls of duck liver + 3.50)

Catch of the day 23.50

Appropriate seasonal garnish • accompanying sauce

Side dishes fries • basmati rice • sauted vegetables • mixed salad **3.50**

DESSERT

Piña Colada 9.50

Pineappel • coconut ice cream • crunchy caramel • mint

Crème brûlée & ice cream 8.50

In varying composition

Signature Chocolate Inspiration 11.50

Salted caramel • fudge • chocolate

Cheese platter 11.50

Raisin bread • balsamico syrup

Friandises 8.50

Luxury assortment to accompany your coffee

Allergy or diet requirements?
Please let us know