

THE STARTER

*Knife-chopped Chianina
Beef tartare with hazelnuts
in various consistencies*
(7, 8)

FIRST COURSE

*Risotto Carnaroli with
zucchini, goat cheese and
hazelnuts*
(7)

MAIN COURSE

*Honey-and-lemon
chicken thigh with
spinach from the garden*

THE DESSERT

*Yoghurt mousse, Tuscan
blueberry sauce and salty
dark choco crumble*
(1, 3, 7)



Allergenes

*1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soy 7. Milk 8. Nuts 9. Celery
10. Mustard 11. Sesame seeds*

80,00 € per person,
beverages not included