



GROEPSMENU

CARPACCIO OF SMOKED DEER

Red cabbage lettuce – apple – cranberry - lemon thyme

Or

SALMON TARTARE

Sea buckthorn berry – black sesame

Or

BURRATA

Beetroot and ginger - sambai

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GRILLED SEA BREAM FILLET

Risotto with pumpkin - shiso dressing

Or

ROASTED GUINEAFOWL FILLET

Sweet potato – savoy and sesame – Korean misoju

Or

RAVIOLI 'PORCINI'

Red onion - pecorino cheese

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CANNOLO WITH RICOTTA AND KAFFIR

Apple compote

Or

CRÈME BRÛLÉE

60 euros per person – menu – drinks are charged according to consumption.

90 euros per person – menu all-in - including accompanying wines and drinks (1 glass of Prosecco, 1/2 bottle of wine pp or non-alcoholic variant, water and coffee included).

The menu as well as any beverage formula is valid for the entire table – in case of additional consumption of drinks, the consumption will be charged at à la carte prices.

Number of attendees as well as menu choice and intolerances at least 2 days in advance.

This number is valid for the final settlement.