

MENU

From the kitchen

First course of the day

from 10

Pumpkin Risotto with Gorgonzola Fondue,
Pumpkin Seeds and Mountain Flowers
(all: 1,7,8,) **13.5**

Paccheri Antica Ricetta

with Tomato Sauce and sweet chili slowly cooked in
crock pot with Grana cheese mantecatura and fresh
herbs. Served in the crock pot **13**

(all: 1,7)

Curried Chicken Strips with Basmati Rice,
Vegetables and Sesame.(all: 1,7,4,6,11) **15.5**

TARTARE of Beef with butter and Croutons of
bread - homemade mayonnaise sauce **18.5**

Chicken fillets with crispy breadcrumbs, Salad,
cherry tomatoes and Grana cheese flakes - Yogurt
sauce - vinegrette (all. 1,3,7) **16.5**

Salad with chickpea and edamame falafel, cherry
tomatoes, red turnip, mixed salad, chickpea humus,
yogurt dressing, vinegrette + sesame (all: 1,7,11) **12**

Mountain Salad with Green, Alpine Cheese,
Schuttelbrot Crumble, Diced Apples, Raspberries,
Walnuts and Honey - vinegrette and seeds (all:
1,7,8,10) **14**

SOSTANZE O PRODOTTI CHE PROVOCANO ALLERGIE O INTOLLERANZE

1. Cereali contenenti glutine (grano, farro, grano khorasan, segale, orzo, avena) 2. Crostacei 3. Uova 4. Pesce 5. Arachidi 6. Soia 7. Latte e prodotti a base di latte (incluso lattosio) 8. Frutta a guscio (mandorle, nocciole, noci, noci di acagiù, noci pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland) 9. Sedano 10. Senape 11. Semi di sesamo 12. Anidride solforosa e solfiti (se in concentrazioni superiori a 10 mg/kg o 10 mg/litro) 13. Lupini 14. Molluschi