



## Appetizers

**Humus**  14,50  
Homemade humus • grilled flat bread • dates

**Quiche**  16,50  
Homemade quiche filled with fresh spinach, brie cheese, sundried tomatoes and basil.

**Truffle Carpaccio** 16,50  
Truffle marinated thinly sliced beef • pine nuts • parmesan cheese • arugula • truffle and balsamic mayonnaise

**Vitello Tonnato** 16,50  
Thinly sliced veal • tuna mayonnaise • mixed lettuce • deep fried capers • red onion • olives • pickles


**Tuna Starter** 17,50  
Duo of local caught tuna • sesame crusted slightly seared tataki • marinated tartar with a dressing of sesame and soy • wasabi mayonnaise • wakame


**Steak Tartar** 17,50  
Marinated tartar of beef tenderloin • onion • capers • Worcestershire sauce • egg yolk • pickles • arugula

**Shrimps & Scallops** 18,50  
Seared scallops • garlic marinated shrimps • sauce of curry and coconut • mixed lettuce

## Soups

*Homemade and tasty, served with land bread*

**Mushroom**  9,75  
Creamy soup with fresh mushrooms, flavored with truffle

**Onion**  9,75  
Classic soup of onions, served with onion bread with Parmesan cheese

**Today's soup** 9,75  
Daily changing soup. Ask your waiter for today's option