



## APPETIZERS

Mix of charcuterie and cheese with homemade pickled vegetables and whole grain bread with walnuts, raisins and dried figs 18€ (1,4,7,8,9)

Seared pumpkin with almond sauce, mountain barley and fried capers 16€ (7,8)

Trout carpaccio with pickled lovage flowers and figs 17€ (3,14)\*

## FIRST COURSES

Homemade ravioli stuffed with guinea fowl, served with pears, hay butter and thyme 18€ (1,3,6,7)\*

Homemade pasta with chanterelles and mullet roe 18€ (1,3,4,7)\*

Risotto of the day 17€ (7)

## MAIN COURSES

Baked ricotta with herbs, grilled aubergines, confit cherry tomatoes and bread crumble 22€ (1,7)

Veal tartare with fried sage, green beans and alpine pine mayonnaise 24€ (3)\*

Seared octopus with rosemary mashed potatoes, dried olives and green kale 25€ (14)\*

## DESSERTS

Desserts of the day 6/7€

Cover charge € 2.50 per person