



DINNER

• APPETIZERS AND SOUPS •



CONSTLER BEEF ASPIC ALO
BUG BELL, LAMB'S LETTUCE, QUAIL EGG

14,00

CHANTERELLES - TORTELLINI
KING OYSTER MUSHROOM, ROSETTARY ALO

16,00



HEARTY BEEF SOUP
LIVER DUMPLINGS, MEAT STRUDEL,
CHEESE DUMPLINGS OR PANCAKE SLIVERS

6,00



• MAIN DISHES •

CLASSIC FRIED CHICKEN
PEARICE & CRANBERRIES
POTATO SALAD & CRANBERRIES

18,00
19,00



FRIED CHAR FILET ADALO
MEDITERRANEAN PASTA BEURRE BLANC

26,00

TRUFFLED LAMB STEW ADALO
WITH TRALISTELLE

21,00



BOILED BEEF
ROOT VEGETABLES, ROAST POTATOS,
BREAD SLUCE WITH HORSE RADISH, CHIVE SLUCE

23,00

RIB-EYE STEAK (MEDIUM)
PIMENTOS DE PATRON, FRIES, TORTITO ALO

38,00



CREAMY MUSHROOM RAGOUT ALO
WITH DUMPLING

18,00

• DESSERTS •

CHOCOLATE MOUSSE CAO
PASSION FRUIT, CHERRY

10,00

LEMON-PARFAIT ADALO
RICOTTA, PISTACHIO

10,00





PLEASE NOTE THAT WE CHARGE
3,50 EURO PER PERSON FOR OUR COVER.

DINNER MENU

BEETROOT-TATAR

MUSHROOM, CHIVE MAYO, CAPER
CAHMO

- 0 -

16,00

RED PEPPER SOUP

CHORIZO
ALO

- 0 -

8,00

BRAISED DUCK LEG

BROCCOLI, PUMPKIN NOCHI,
POMEGRANATE
ACALO

- 0 -

24,00

BURNT PEACH

AMARETTO PARFLIT, BRITTLE

10,00

MENU

3-COURSE (WITHOUT SOUP)

48,00

4-COURSE

55,00

(MENU INCL. COVER CHARGE)

Allergenic ingredients, our staff will gladly inform you:

A cereals containing gluten • B crustaceans • C eggs • D fish • E peanuts • F soja beans • G milk
H nuts • L celery • M mustard • N sesame • O sulphur dioxides and sulphites • P lupins • R molluscs

