

Winter Menu

Selection of dishes available seasonally

Appetisers

Fried polenta sticks with sweet and sour chilli sauce

Multi-grain rye crostoni with semi-dried tomatoes, stracciatella cheese, Cantabrian anchovies, Bronte pistachio granules and basil

First courses

Risotto Viola with cream of red cabbage, salami paste and bottarga roe

Mezzi paccheri carbonara

Second courses

Beef fillet in Teriyaki sauce with sesame seeds
on a bed of sautéed spring onions

Chicken steak with mustard and honey

Double-cooked smoked pork knuckle accompanied
by beer sauce and baked potatoes

Selection of Bavarian sausages

Haus meraner wurst

Nuremberg sausages

Bratwurst classic

served with sauerkraut, baked potatoes

Burger

Fit Fat burger

Chianina beef burger in breadcrumbs

Bacon Jam yoghurt sauce,
tomato and songino served with baked potatoes

Pizze

19 Tomato, Mozzarella, Fresh Artichokes, EVO oil

23 Pumpkin, Mozzarella, Grana cheese, Sausage

Ricotta and chestnut cake

Home-made cake with fresh buffalo ricotta cheese, chestnut cream and chestnuts.

* Dishes marked with (*) may be prepared with raw material that has been frozen or deep-frozen at origin

** In accordance with current regulations (EC Reg. 853/2004), raw fish is previously slaughtered.

In compliance with European Union Regulation 1169/2011, we would like to point out the 14 main nutrient sources of allergies: milk, gluten, eggs, peanuts, sesame seeds, soya, nuts, celery, mustard, sulphur dioxide, lupine, molluscs, fish and shellfish. Should these or any other products cause you problems, please point them out to our wait staff. In that case we will offer you a suitable alternative solution.

The business menus cannot be changed or interchanged between days.