

Chanterelle Season

Dandelion – wild herb salad with sautéed chanterelles € 15

Pappardelle with creamy chanterelles | young leek | cherry tomatoes | Grana Padano € 23

Sautéed chanterelles | broccoli | herb dip | buttered potatoes € 25

Optional accompaniments:

Veal loin +€ 24

5 jumbo shrimp +€ 19

Salmon fillet +€ 22



Wine recommendation

Lugana „LIMNE“ D.O.C., Lombardei 0,2l € 13

Green fruit, apples, light and lively. On the palate, very fruity with very soft acidity, lingering and full-bodied. 0,75l € 42

2023 Pinot Gris, Weingut Münzberg, Pfalz 0,2l € 15

A fresh, juicy Pinot Gris with nutty notes, red berry aromas, and a smooth, creamy finish. 0,75l € 49