

Place Setting. Homemade Bread. Olive Oil.	5,8
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PINSE	320g
Chorizo. Pepper – Crème Fraîche. Fior die Latte. Spring Onions.	15,0
Roast beef. Figs. Fior die Latte. Honey – Mustard – Crème Fraîche.	18,0
Pulled Chicken. Ajvar. Feta Cheese. Red Onion. Sriracha Mayo.	15,0
Ham. Tomato Sauce. Fior die Latte. Anchovies. Artichokes. Olives.	15,0
Tuna. Skyr. Fior die Latte. Red Onions. Anchovies.	17,0
Gorgonzola. Fior die Latte. Tomato Sauce. Camembert. Parmesan.	15,0
Burrata Cream. Tomato Sauce. Fior di Latte. Sun dried Tomatoes. Wild Garlic Pesto.	15,0
Asparagus. Tomato Sauce. Vegan Cheese. Wild Garlic Mayo. <i>vegan</i>	18,0

CHEF'S CHOICE MENÜ	
5 Course Menu	78,0
Wine Pairing	37,0

STARTER	
Beef Tartar. Mustard Caviar. Wild Garlic Mayonnaise. Toast.	18,9
Cauliflower. Black Garlic. Hazelnut.	14,9
Salmon Trout. Buttermilk. Asparagus. Chives.	16,9
Beef Consommé. Beef. Wild Garlic Puffs.	8,5
Rocket Salad. Braised Tomatoes. Parmesan.	9,8

MAIN COURSE	
Alpine Salmon Fillet. Gnocchi. Peas. Rhubarb Beurre Blanc.	33,8
Octopus. Saffron Risotto. Chorizo. Chickweed.	32,8
Corn-fed Chicken Breast. Tramezzini. Wild Garlic. Two Types Of Carrots.	26,8
Veal Rump. Green Asparagus. Potato Mousseline.	34,8
Homemade Ravioli. Wild Garlic-Ricotta. Parmesan Foam. Pine Nuts. Brown Butter.	23,8

DESSERT	
Dark Chocolate. Strawberry. Malt Crumble.	9,8
Quark Dumpling. Rhubarb. Mascapone.	9,8
Sorbet Variation.	9,0
Small Cheese Variation. Tomato Chutney.	9,8

naturally/  
spicy  
sweet

ARRAVANĒ