

Gourmet's Menu

French quail's breast and sautéed spring morel
with green asparagus 29.80

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French fish soup with game fish and salmon dumplings 14.00

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Homemade Sea buckthorn Sorbet 4.00

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Variation of fresh fish from the atlantic ocean (daily offer)
gratinated with champagne sauce,
on leaf spinach and with homemade tagliatelle 45.00

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Rhubarb foam
with fresh strawberries
and vanilla icecream 15.00

98.00