

MUSHROOMS

ITALIAN RESTAURANT

BRUSCHETTA

- Bruschetta with avocado, chili and soft cheese
- Bruschetta with tomatoes
- Bruschetta with smoked salmon

STARTERS

- Burrata with ripe tomatoes
- Stracciatella with figs and aloe
- Salmon tartar, avocado, marinated onion
- Scallop, cabbage, ponzu sauce, truffle
- Veal tartar with honey and mustard cream and flatbread
- Duck pate with chanterelle marmalade and brioche
- Baked mushrooms
- Oyster mushroom pappardelle in a creamy truffle sauce
- Timber mushrooms with crispy eggplants and tomatoes
- Pickled mushrooms platter (porcini, milk mushrooms, honey mushrooms, button mushrooms)

CARPACCIO

- Seabass carpaccio, champignon, tomato
- Zucchini carpaccio with arugula and parmesan in truffle oil
- Porcini carpaccio with scallops
- Beef carpaccio with arugula
- Tuna and ripe tomatoes carpaccio

CHANTERELLES AND ORANGE-CAP BOLETUS

- Bruschetta with stracciatella and black chanterelles
- Salad with quinoa, chanterelles and tomatoes
- Aspen soup
- Tagliolini with orange-cap boletus in truffle sauce
- Pizza with burrata and chanterelles



SALADS

- Buttermilk & saffron milk cap mushroom salad with warm potatoes
- Crispy shiitake with lettuce, sesame and truffle dressing
- Salad with avocado, shrimp and figs
- Grilled chicken, spinach, couscous and tomatoes
- Salad with goat cheese, porcini mushrooms and melon
- Beef pastrami with oyster mushrooms and avocado

SOUPS

- Wild mushrooms cream soup
- Minestrone with crab meatballs
- Cod & halibut ukha with stewed vegetables
- Tom Yam with shrimps and timber mushrooms
- Borsch with veal and porcini mushrooms

PIZZA

- Focaccia with rosemary / sun dried tomatoes / porcini
- Margherita
- Burrata
- Quattro formaggi
- Ricotta with porcini
- With truffle sausage and mozzarella di bufala campana
- Exotic with oyster mushrooms

MAIN COURSE

PASTA

- Linguine with poached egg
- Maccheroncini with pesto and shrimps
- Calamarate with salmon and cream and tomato sauce
- Linguine with clams and bottarga
- Spaghetti bolognese
- Veal lasagna with russules and parmesan

RAVIOLI

- With porcini
- With veal in a creamy truffle sauce
- With crab meat in a champagne and truffle sauce

RISOTTO

- With porcini and parmesan mousse
- With saffron, green asparagus and seasonal truffle
- Venere rice with seafood
- With crab meat

FISH AND SEAFOOD

- Cod and Spinach with Carrot Puree
- Pikeperch cutlets, crispy vegetables, tar-tar sauce
- Sea bass with baby potatoes and chanterelles
- Crab Cake and Poached Egg with Grilled Avocado
- Halibut, spinach, mashed potatoes, caviar sauce
- Scallop, truffle puree, edamame, green onion

MEAT

- *Vegetarian Burger "No sin" with black truffle
- Duck leg with beans and porcini mushrooms
- Chicken with tomatoes and sesame sauce
- Free-range goatling with orzotto and black chanterelles
- Chopped roesteak with rice and poached egg
- Duck breast with young carrots
- Veal, asparagus, black chanterelles, mashed carrots

VEGETABLES AND CEREALS

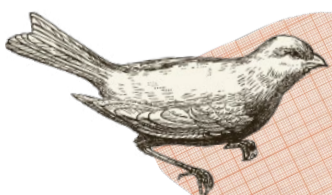
- HIT Artichoke with aioli
- Baked broccoli with parmesan
- Buckwheat and Mushrooms with Parmesan Mousse
- Baby potatoes with sour cream and black truffle
- Cauliflower with truffle mousse
- Asparagus with parmesan
- Puree / truffle fries
- Baked potatoes
- Black rice
- Grilled vegetables
- Spinach

GRILL

- | | | |
|----------------------|-----|-----------------------------|
| King crab (100 g) | 990 | SAUCES 150 |
| Octopus (100 g) | 990 | Tomato |
| Dorado | 980 | Parsley pesto |
| Chicken | 690 | Homemade truffle mayonnaise |
| Rack of lamb (100 g) | 690 | Pepper |
| Ribeye (100 g) | 990 | Morels |
| Trout Fillet (100 g) | 520 | |

BREAD AND BUTTER 150

- Black Truffle 1 g. ...
- White Truffle 1 g. ...



- Tiramisu
- Chocolate cheesecake with cherry and walnuts
- Truffle honeycake with honey crumbs
- Sour cream with strawberries
- Chestnut panna cotta with Crimean peach
- Raspberry creme brulee

ICE CREAM
Truffle / vanilla / chocolate

SORBET
Mango / lime

DESSERTS

CHEESE PLATTER
Camembert, gorgonzola, parmesan, goat in the ash, taleggio

FOR TEA

- Truffle with chocolate and porcini
- Candies with hazelnuts and chocolate
- JAM
black chanterelles / strawberry
white cherry / cherry / cones

* (Does not contain SOY, GMO, antibiotics. WRF only.)