

SUMMER SCENTS AND FLAVORS ON A PLATE

APPETIZERS

- 100 g Venison tartare with marinated mushrooms, mustard caviar, leek oil,
and toasted homemade bread **14,40 €**
/1,10/
- 150 g Zucchini and carrot salad on a bryndza (sheep cheese) mousse with citrus dressing,
herb oil, and roasted cashew nuts **8,80 €**
/7,8/

MAIN COURSES

- 150 g Burrata mozzarella with jalapeno-melon gazpacho sauce, roasted nuts,
basil oil, and a basket of homemade bread **19,90 €**
/1,7,8/
- 170 g Grilled mouflon steak with grilled vegetables, homemade plum BBQ sauce,
and a basket of homemade bread **22,20 €**
/1,6,7,10/
- 500 g Grilled sea bream with garlic-parsley marinade, fennel-citrus salad
with radish slices, and a basket of homemade bread **33,30 €**
/1,4,7,10/

DESSERT

- 120 g Variation of homemade sorbets with lavender syrup and crushed frozen raspberries **5,50 €**

