

# LUNCH MENU

11.30-1.00

## Snacks. 50

*ARANCINI* with truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

*BRUSCHETTA* with tomato, herbs, shallots og mozzarella (G)(L)

*BRUSCHETTA* with stracciatella and Ruliano ham (G)(L)

## Starters. 100

*VITELLO TONNATO* with baby gem, capers and sweet-sour bell pepper

*GAMBERO BATTUTO* with pappa al pomodoro, stracciatella and lemon crumble (G)(L)

*ORGANIC BURRATA* with tomato, basil and olive oil (L)

*RADICCHIO* with orange, sesame and balsamico

*FILLED ARTICHOKE HEARTS* with romesco and parmesan creme (N)(G)(L)

*MINI PIZZA* with shrimp, Vesterhavs-cheese, tomato, chili and basil (G)(L)

*TARTARE OF BEEF* with truffle mayonnaise, parmesan and crispy potato

*TUNA TARTARE* with paprika mayonnaise, piment, watercress, taggiascha olives and crispy garlic

*AIR-DRIED RULIANO HAM* 24 mth. from Parma

## Pasta & Risotto. 135

*ORECCHIETTE* with broccoli, spinach, parmesan and truffle (G)(L)

*GNOCCHETTI SARDO* with ragout of duck, artichokes, parsley and parmesan (G)(L)

*RISOTTO* with pointet cabbage, goat cheese and ruliano ham (L)

*MALFALDINE AMATRICIANA* with spicy tomato sauce, guanciale and pecorino (G)(L)

## Cheese & Dessert. 75

*3 KINDS OF CHEESE* served with compote and crostini (G)(L)

*VANILLA-SEMIFREDDO* with amaretto and black currants (L)(N)

*TIRAMISU* with hazelnut, chocolate and coffee ice cream (G)(L)(N)

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## 2 Course lunch menu. 195

*TUNA TARTARE* with paprika mayonnaise, piment, watercress, taggiascha olives and crispy garlic

*ORECCHIETTE* with broccoli, spinach, parmesan and truffle (G)(L)

(L) Lactose · (G) Gluten · (N) Nuts. For information about allergenes, please ask our staff

The restaurant does not accept cash

## Sharing Menu - Per person - 395/495

9/11\* small courses, served family-style to the entire table

*AIR-DRIED RULIANO HAM* - 24 mth. from Parma

*ARANCINI* with truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

*ORGANIC BURRATA* with tomato, basil and olive oil (L)

\**GAMBERO BATTUTO* with pappa al pomodoro, Stracciatella and lemon crumble (G)(L)

\**TUNA TARTARE* with paprika mayonnaise, piment, watercress, taggiascha olives and crispy garlic

*VITELLO TONNATO* with baby gem, capers and sweet-sour bell pepper

*TARTARE OF BEEF* with truffle mayonnaise, parmesan and crispy potato

*MALFALDINE AMATRICIANA* with spicy tomato sauce, guanciale and pecorino (G)(L)

*GRILLED LAMB CROWN* with rosemary breadcrumbs, lamb cloud and broccolini (G)

*POTATOES* with parmesan aioli, chili and rosemary (L)

*RADICCHIO* with orange, sesame and balsamico

3 *KINDS OF CHEESE* served with sweet and crisp

or

*SAFFRON POACHED PEAR* with basil ice cream (L)

## WINE MENU

3 glasses - 395

4 glasses - 495\*