



T H E
M A R
K E T

Italian

Snacks

AIR-DRIED RULIANO HAM - 125

24 mth. from Parma

ORGANIC BURRATA - 185

with Ruliano ham (L)

ARANCINI - 85

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

Starters

RADICCHIO - 115

with orange, sesame and balsamico

VITELLO TONNATO - 125

with baby gem, capers and sweet-sour bell pepper

GAMBERO BATTUTO - 150

with pappa al pomodoro, Stracciatella and lemon crumble (G)(L)

ORGANIC BURRATA - 135

with tomato, basil and olive oil (L)

FILLED ARTICHOKE HEARTS - 135

with romesco and parmesan creme (N)(G)(L)

MINI PIZZA - 175

with lobster, Vesterhavs-cheese, tomato, chili and basil (G)(L)

TARTARE OF BEEF - 215

with truffle mayonnaise, parmesan, crispy potato and freshly grated truffle

TUNA TARTARE - 145

with paprika mayonnaise, piment, watercress, taggiascha olives and crispy garlic

Pasta

ORECCHIETTE - 195

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

GNOCCHETTI SARDO - 165

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

RISOTTO - 155

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

COD AND POTATO RAVIOLI - 195

with shrimp, zucchini, tarragon and tomato (G)(L)

MALFALDINE AMATRICIANA - 165

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

Mains

GRILLED RACK OF LAMB - 255

with rosemary bread crumble, lamb sauce and broccolini (G)

TAGLIATTA DI MANZO - 295

rib-eye 300 gram, grilled medium rare with mushrooms, balsamic, rucola, parmesan and truffle oil (L)

BRAISED PORK BREAST - 255

with parmesan polenta and gremolata (L)

GRILLED LINE CAUGHT TUNA - 225

with caponata siciliana, basil and olive oil (N)

Add-ons

POTATOES - 45

with parmesan aioli, chili and rosemary (L)

TOMATO SALAD - 65

with organic mozzarella and basil (L)

GRATED TRUFFLE - 65

5 gram

Desserts

3 KINDS OF CHEESE - 95

served with compote and crostini (G)(L)

VANILLA-SEMIFREDDO - 95

with amaretto and black currant (L)(N)

LEMON SORBET - 75 / 35

with or without vodka

TIRAMISU - 95

with coffee ice cream, topped with hazelnuts and chocolate (G)(L)(N)

SHARING MENU

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

395/495* per person

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

VANILLA-SEMIFREDDO with amaretto and black currant (L)(N)

WINE MENU

3 glasses - 395

4 glasses - 495*

EVENING MENU

4 courses - 395

5 courses - 445*

6 courses - 495**

Served to the entire table

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

TUNA TARTARE with paprika mayo, piment, water cress, taggiascha olives and crispy garlic

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

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

TAGLIATTA DI MANZO, rib-eye grilled medium rare with balsamic, mushrooms, rucola, parmesan and truffle oil

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

3 KINDS OF CHEESES served with sweet and crispy or SEMIFREDDO with amaretto and black currants

WINE MENU

3 glasses - 395

4 glasses - 495*

5 glasses - 595**

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

The restaurant does not accept cash