



T H E
M A R
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Italian

Snacks

OLIVES - 25

marinated in olive oil, garlic and herbs

PARMESAN - 25

24 mth.

AIR-DRIED RULIANO HAM - 145

24 mth. from Parma

ORGANIC BURRATA - 185

with Ruliano ham (L)

ARANCINI - 85

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

Starters

INSALATA MISTA - 130

with grapefruit, figs, lollo rosso, romaine, pomegranate and walnuts (N)

VITELLO TONNATO - 135

with baby gem, capers and sweet-sour bell pepper

COURGETTE FLOWER - 135

Filled with sweet corn, mushroom, olives, pumpkin seeds, spicy pumpkin, lemon thyme and lemon oil

FRIED PULPO - 185

with chickpeas, green celery, green apple, tomato, taggiasca olive, paprika-tomato oil and lemon

ORGANIC BURRATA - 145

with baked carrots, champagne vinaigrette, basil and basil oil (L)

AUBERGINE ALLA PARMIGIANA - 145

with aubergine, tomato, stracciatella, pine nuts, parmesan and basil (L)(N)

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 - 165

with lemon mayonnaise, black garlic aioli, mint, chives, pane carasau and watercress (G)

Pasta

MEZZI RIGATONI - 175

With ragout of lamb, cavolo nero, porcini and ricotta affumicata (G)(L)

BUCATINI - 155

with anchovy, rucola, capers, cherry tomato, garlic, chili, parsley and pecorino (L)(G)

RISOTTO - 165

with fava beans, zucchini, green peas, oregano, goat cheese and parsley (L)

COD AND POTATO RAVIOLI - 195

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

MAFALDINE - 175

With guanciale, amatriciana sauce, cherry tomato, chili, onion, parmesan and parsley (L)(G)

Mains

GRILLED RACK OF LAMB - 295

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

TAGLIATA DI MANZO - 365

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

GRILLED GUINEA FOWL BREAST - 225

with cannellini beans, truffle sauce, tomato and sage

BAKED COD - 275

With cacciucco sauce, artichoke, mussels, savoy cabbage and semi-dried tomato (S)

Add-ons

INSALATA MISTA - 65

with grapefruit, figs, lollo rosso, romaine, pomegranate and walnuts (N)

POTATOES - 55

with parmesan aioli, chili and rosemary (L)

TOMATO SALAD - 75

with organic mozzarella, balsamic and basil (L)

GRATED TRUFFLE - 95

5 gram

Desserts

3 KINDS OF CHEESE - 125

served with compote and crostini (G)(L)

VANILLA-SEMIFREDDO - 105

with amaretto, chocolate and forest berries (L)(N)

LEMON SORBET - 75 / 35

with or without vodka

TIRAMISU - 105

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

475/575* per person

AIR-DRIED RULIANO HAM - 24 mth. from Parma

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

ORGANIC BURRATA with baked carrot, champagne vinaigrette, basil and basil oil (L)

*FRIED PULPO with chickpeas, green celery, green apple, tomato, taggiasca olive, paprika-tomato oil and Lemon

(G) *TUNA TARTARE with lemon mayonnaise, black garlic aioli, mint, chives, pane carasau and watercress (G)

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

TARTARE OF BEEF with truffle mayonnaise, parmesan and crispy potato

MAFALDINE with amatriciana sauce, guanciale, chili, cherry tomato, parsley, parmesan, and onion (L)(G)

GRILLED RACK OF LAMB with with rosemary breadcrumbs, lamb sauce and broccolini (G)

or

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

+ 150,- pr. Person

POTATOES with parmesan aioli, chili and rosemary (L)

INSALATA MISTA with grapefruit, figs, lollo rosso, romaine, pomegranate, and walnuts (N)

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

or

VANILLA-SEMIFREDDO with amaretto, chocolate and forest berries (L)(N)

WINE MENU

3 glasses - 395

4 glasses - 495*

EVENING MENU

4 courses - 425

Served to the entire table

TUNA TARTARE with lemon mayonnaise, black garlic aioli, mint, chives, pane carasau and watercress (G)

MEZZE RIGATONI with ragout of lamb, cavolo nero, porcini and ricotta affumicata (G)(L)

TAGLIATA DI MANZO, rib-eye grilled medium-rare with balsamic, mushrooms, rucola, parmesan and truffle oil (L)

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

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

or

SEMIFREDDO with amaretto, chocolate and forest berries (L)(N)

WINE MENU

3 glasses - 395