



### CRUDOS & STARTERS

Vitello tonnato classico	22.80
Tomatoes from Sardinia with mozzarella di bufala, coulis of mango & fresh basil	17.80
Steamed King artichoke with vinaigrette niçoise	17.80
Tuna- & salmon sashimi, soy sauce, wasabi	28.00
Green garden salad with chives	12.80
Avocado with shrimps (MSC)	17.80
Beef tatar SEEROSE with toast & butter	19.80 / 36.00
Gazpacho Andaluz	14.80

### FISH FROM THE LAKE & THE SEA

Grilled Canadian lobster with taboulé marocain, Sprouts of broccoli & - beetroot, sauce au Champagne	53.80
Deep fried filets of perch, young rosemary potatoes & colorful garden vegetables	42.80
Grilled Dover sole with lemon, young rosemary potatoes & colorful garden vegetables	59.80

### MEAT DISHES

Tagliata di manzo 200 gr. (Ireland) Sirloin steak on rocket salad, Parmigiano & matchstick potatoes	54.00
Beef Tenderloin (Ireland) SEEROSE gratinated with herb butter & match sticks fries	58.80 / 74.00
+ our vegetables	7.50
Vitello tonnato classic & oven roasted rosemary potatoes	45.00

### PASTA

Homemade Ravioli fatti a mano with butter & sage	19.80 / 36.80
Spaghetti with sugo of tomatoes & basil	23.80