

Seasonal specials

(IVA included)

STARTERS

Panzerotti (approx. 80 gr) Italian puff pastry empanadas filled with our special bolognese, Oaxaca cheese and served with a cilantro, chili poblano and chili serrano sauce

Home cured salmon strips (approx. 100 gr) Fresh salmon cured in beet, orange juice, vodka, caraway, cilantro and fennel seeds served with a beet/horseradish sauce

French onion Soup (approx. 200 gr) Beef consommé cooked for 15 hours, caramelized onions, red wine, pancetta, Gruyere and Raclette cheeses refined with port wine served in a sourdough bowl.

MAIN COURSES

Ravioli Fritti di carnita (approx. 160 gr) homemade pasta filled with carnitas and deep fried served with a pesto spiced up with serrano and poblano chilly

"Black Gold Pasta" (approx. 20 gr) of Black summer Truffles from Italy with homemade Tagliatelle on a brie cream sauce with truffle essence and touches of thyme

Cannelloni of beef birria (approx. 220 gr) Birria of local lamb leg refined with red wine and tomato puree served in home made shells of pasta, bechamel refined with consommé of birria and Pecorino Romano

Veal Wellington (approx. 220 gr) local farm raised and organic veal, marinated with Dijon mustard and touch of horseradish wrapped in duxelles (mushroom paste), Parma ham and puff pastry served with carrots and mushrooms refined with balsamic (ca 40 min.)

French Lamb-chops (approx. 270 gr) prepared with fresh rosemary served with rosemary potatoes, asparagus or gratin Dauphinois

Wienerschnitzel (approx. 200 gr) thin veal tenderloin, bread crumbed and fried, topped with either chipotle butter or black truffle butter served with pasta and its traditional lemon topped with anchovies and cappers

Ribe-eye USDA high choice chairman's reserve (approx. 400 gr), prepared on our fire barbecue served with homemade pasta, café de Paris and vegetable skewer