Seasonal specials

Starter or Desert: Backed pear filles with blue cheese, almonds and touches of thyme and port wine topped with honey

Thanksgiving pumpkin tartlet topped with pecan and honey chutney

Starter: black garlic aioli served with half a black garlic, toasted bread, and jicama sticks – an explosion of umami flavor

NEW NEW - Organic buffalo calf shank (350 gr) cooked for hours in a port wine, homemade buffalo consommé and black garlic marinade served with mushrooms, asparagus and "polentita"

organic and free grazing game meat

Venison Carpaccio with mushroom tartar (100 gr) tender slim slices of venison filet served with a tartar of portobello, shitake and oyster mushrooms

Venison filet **(180-200gr)** marinated for two days and prepared on our barbeque served rear or medium rear with Spaetzle and Rotkraut (red cabbage slightly fermented and marinated) with a sauce of plums and figs and touches of chilly

"Black Gold Pasta" **20 grams** of Black summer Truffles from Italy with homemade Tagliatelle on a brie cream sauce with truffle essence and touches of thyme

Rib-eye from el rancho EL 17 (350 gr) with homemade Dijon and horseradish Cafe de Paris with a gratin Dauphinois or tagliatelle and vegetables and cambray Potatoes with rosemary

French Lam-chops (250 gr) prepared with fresh rosemary served with rosemary potatoes, tagliatelle, or gratin Dauphinois

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