



## ***Starters***

*Spring soup of root vegetables & truffles*  
€12,50

*Rocket salad, pine nuts, parmesan cheese*  
*pomegranate, balsamic dressing*  
€ 12,90

### ***Burrata***

*Tomato chutney, parsley pesto*  
*Datterini tomatoes, hazelnuts*  
€ 16,90

*Avocado, pink prawn cocktail*  
*Romaine lettuce, pink grapefruit,*  
*mushrooms de Paris, cocktail sauce*  
€ 19,50

*Vitello tonnato*  
*of pink roasted saddle of veal*  
€ 19,50

## ***Pasta***

*Agnolotti di Fasone with truffle butter*  
€ 18,90

*Conchiglie pasta*  
*with artichokes, fennel & salsiccia*  
€ 16,90

*Gambas & linguini*  
*with slightly spicy tomato sauce*  
€ 22,50



## ***ASPARAGUS***

*White asparagus spears  
steamed in the oven*

*with Amandine potatoes & hollandaise sauce € 14,50*

*with Italian cooked ham plus € 6,00*

*with salmon fillet plus € 18,00*

## ***Main courses***

*Sea bream royale in salt crust  
leaf spinach and Amandine potatoes  
€ 29,50*

*Viennese veal escalope  
with cranberries, steak fries  
€ 29,50*

*"Steak Frites"  
Grilled Australian Jack Creek rump steak  
with steak fries, Café Paris butter, root vegetables  
€ 39,-*

## ***Dessert***

*Crème brûlée with berries  
€ 10,50*

*Valrhona chocolate mousse  
with berry salad  
€ 12,50*

*Zabaione with vanilla ice cream  
€ 12,50*

*Raw milk cheese & grapes  
€ 14,50*

*Café Gourmand  
Small dessert & coffee specialities  
€ 9,50*