

GENZIANA'S DELIGHTS

HORS D'OEUVRES

Beef tartare with buffalo cream and black olive crumble (1, 3, 7)	22,00 €
Parma ham with fried parsley balls and powder of raspberry oil (1, 3, 7)	20,00 €
Smoked potato praline with red turnip cream, celery and mustard (1, 3, 9, 10)	16,00 €
Marinated char with green apple and buttermilk (4, 7)	20,00 €

SOUPS

Chickpea velouté with herb oil, black bread crouton and speck (1, 9)	10,00 €
Cauliflower and coconut cream with smoked salmon and hazelnut powder (4, 8, 9)	10,00 €

FARINACEOUS DISHES

Carnaroli rice with taleggio cheese, asparagus and venison ham (7, 9)	18,00 €
"Calamarata" with sauce of yellow datterino- tomatoes, shrimp tartare and lemon pearls (1, 2, 9)	20,00 €
Raviolo as an aubergine parmigiana style (1, 3, 7, 9)	18,00 €
Potato gnocchi with game ragout and currant (1, 3, 7, 9)	18,00 €

MEAT AND FISH DISHES

Guinea fowl with coffee flavoured demi glace and raspberries (9)	30,00 €
Lamb chops in a pistachio crust (3, 8, 9)	36,00 €
Beef fillet with red wine sauce and rosemary (7, 9)	38,00 €
Sea bream with Mediterranean sauce (4, 9)	28,00 €

DESSERT

Cream of two chocolates with fondant icing and crispy wafer (1, 3, 7, 8)	9,50 €
Coconut half- frozen with vanilla sauce and exotic fruits (1, 3, 7, 8)	9,50 €
Millefeuille with cream, raspberry jelly and almond crumble (1, 3, 7, 8)	9,50 €
Hazelnut mousse puff, covered with Rocher, meringue and strawberries (1, 3, 7, 8)	9,50 €

Choice of cakes and ice-cream from our café



Our wine list