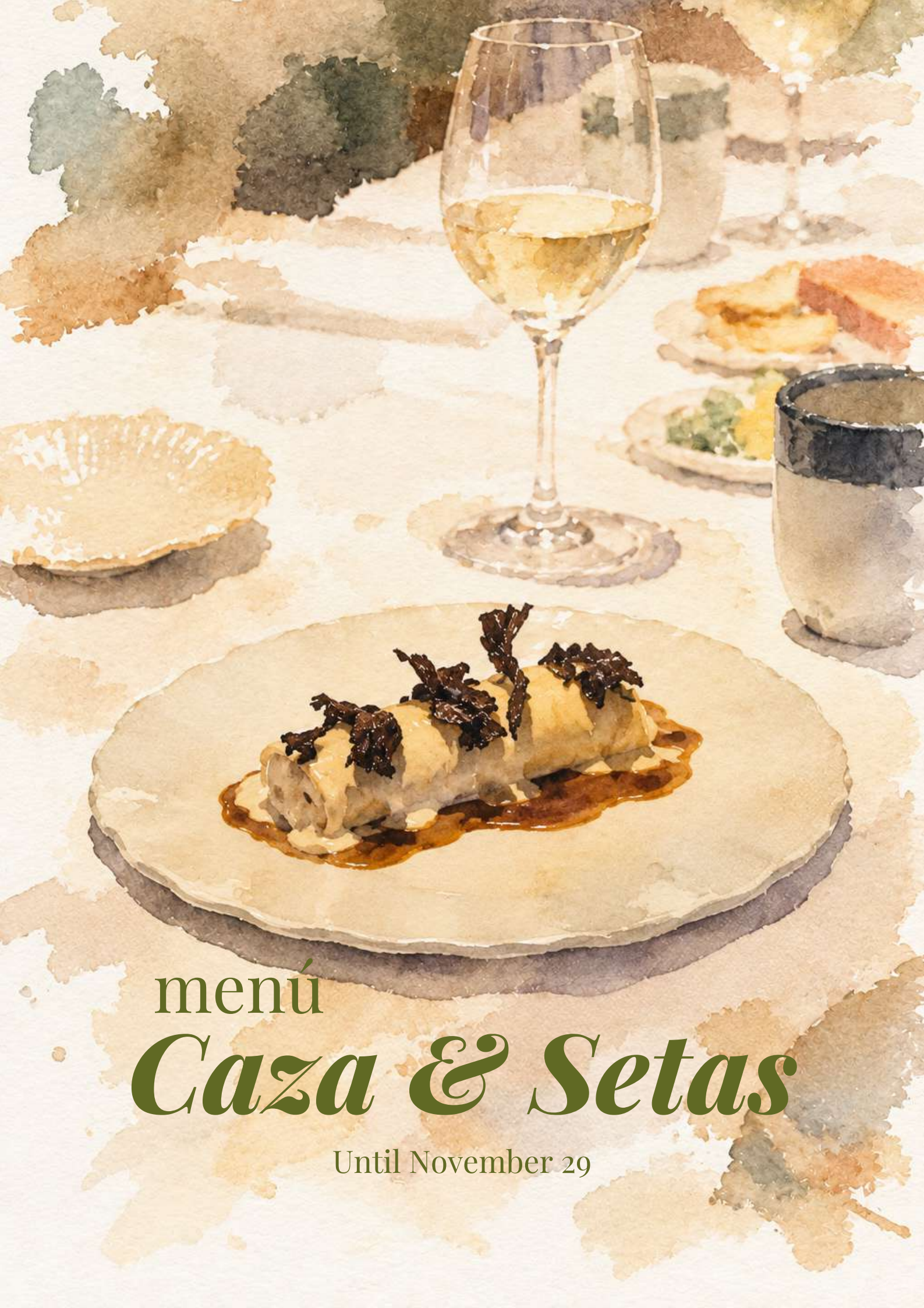


menú

Caza & Setas

Until November 29

APPETISERS

Venison pâté en croûte

STARTERS

Pickled quail salad with escarole and porcini mushrooms

Wild boar consommé with chanterelles

MAIN COURSES

Hare and black trumpet mushroom cannelloni

Dry pigeon noodles with green beans and ox tongue

DESSERTS

Pears poached in red wine

Fritters with cocoa sauce and coffee, served with whipped vanilla cream

50€ per person

*Minimum 2 people

*Available from 4–8 and 11–15 November

*Drinks not included

TRAGABUCHES