



Abendmenü

D.N.A. Veneto

Cicchetti 1876 *

All'Ombra Dell Piazza San Marco

Buri Crudo *

Buttermilk | Rhubarb | Green tea

Polpette

Seafood | Buckwheat broth | Lardo

Asparagus

Elderflower | Pepperash | Mimosa foam

A bowl of happiness *

Agnolotti del Chef

Catch of the day *

Charcoal | artichoke butter | wild herbs

Guinea fowl from Odefey & Töchter *

Morel | Peas | Portwinejus

Strawberries in the field *

Chocolate earth | iced sour cream | Bronte pistachios

Dolcetti del Doge *

Chocolates | Pastries

175,-€ p.P. *

195,-€ p.P.

210,-€ p.P.

Jap. Wagyu Sirloin- XO-Sauce | Instead of guinea fowl + 20,-€

Gambero Rosso di Mazara- Polenta Bianca | Carrubaro-lemon 2 pcs. 35,-€

