

## DINNER MENU

### MAIN COURSE OFFER

250g Spring vegetable salad, pickled sheep cheese, poached egg, yoghurt-cucumber dressing, pastry 1,3,7

250g Vegetable orzotto, baby vegetables, lemon zest, Carpathian loaf, micro herbs 1,7

250g Potato-curd gnocchi, spinach, sunflower, wild garlic pesto 1,3,7,8

250g Roasted cauliflower "Steak", cauliflower cream brown butter, fermented cauliflower 7

300g Homemade filled pasta, spinach, sheep cheese, bacon, butter emulsion 1,3,7

150g Sea bass, white asparagus ragout, courgette, dill 4,7

150g Chicken thigh roulade, potato gratin, baby vegetables 1,3,7

150g Macerated chicken schnitzel, egg salad with yoghurt, potatoes 1,3,7,8

150g Pork tenderloin sous-vide, wild garlic, potato, wine glaze, herbs 3,7

150g Lamb confit, gnocchi, sheep cheese, jus 1,3,7,9

150g Fallow deer leg confit, mushroom-vegetable ragout, potato gnocchi, thyme sauce 1,3,7

250g Pancakes, nettle-vanilla ice cream, fruit 1,3,7