

PLAN DE SASC

Show Cooking Area

STARTERS

Caprese

Burrata, Datterini tomatoes, basil

16

Roast Beef

Roast beef, marinated cabbage, "Pressknödel" dumpling

18

Insalata mista

Mixed salad

12 - 16

SOUPS

Barley Soup with "Turtra"

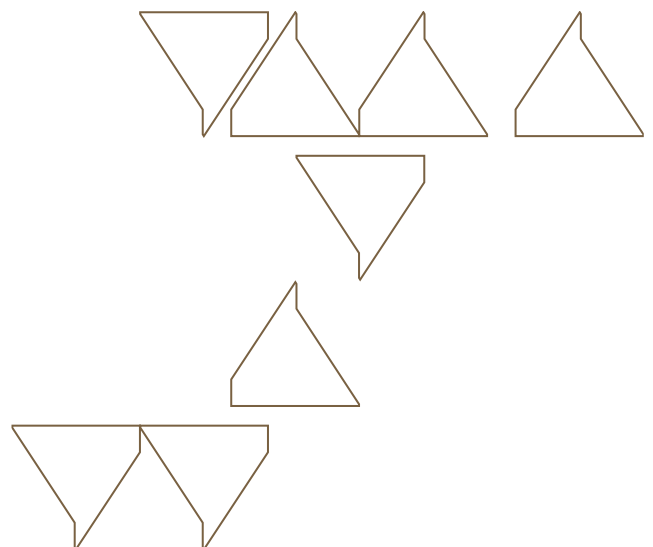
Pear barley, carrot, potato, celery, onion, smoked ham, chives,
"Turtra" filled with spinach and ricotta

14

Vegetable Soup

Seasonal vegetables






12





ENTREMENTS

Spätzle with Chanterelles and Parmigiano Reggiano	22
Egg-Spätzle, chanterelles, onion, Parmigiano Reggiano cheese-fondue	
Spaghetti alle Vongole	24
Spaghetti Monograno Felicetti, garlic, olive oil, parsley, clams	
Tagliatelle with Deer	23
Homemade tagliatelle, deer, blueberries	
Linguina alla Carrettiera	19
Linguina Monograno Felicetti, garlic, olive oil, chili, fresh tomatoes	

MAIN COURSES

Polenta, Mushrooms and Sausage 	26
Polenta di Storo, mushrooms, grilled sausage	
Eggs, Speck, Potatoes and Cheese 	24
Eggs, speck, roast potatoes, melted Tibert cheese	
Beef Fillet 	34
Beef fillet, pepper sauce, french fries	
Sea Bass 	32
Sea bass, vegetables, potatoes	
Chicken 	25
Roast chicken, rice, zucchini, curry sauce	

SWEETS

Yogurt and berries 	10
Yogurt-mousse, berries jam, fresh forest fruits	
Fruit Salad 	12
Fresh fruit salad, vanilla fiordilatte ice cream	
Tiramisù	10
Savoiardi, mascarpone, coffee, cocoa	