

**MENU /**

**SNACK**

ORGANIC SOURDOUGH BREAD / FRENCH CHIVE BUTTER / OLIVE OIL /  
FLEUR DE SEL

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**APPETIZER**

VEAL TARTARE / CARABINERO / VITELLO TONNATO SAUCE / KOHLRABI /  
WILD HERBS

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**MID COURSE:**

SCALLOP / WATERCRESS SPINACH SAUCE / LARDO / POTATO

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**MAIN COURSE**

VENISON LOIN / LUKEWARM ASPARAGUS TOMATO SALAD / WILD GARLIC  
DUMPLING / TRUFFLE SAUCE / WILD HERBS

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**DESSERT:**

RHUBARB CRUMBLE / MASCARPONE VANILLA CREAM / STRAWBERRY  
SORBET / YUZU GANACHE / SHISO