

MENU A LA CARTE

Euro

Appetizers

Beef tartar, filed salat, stracchino cheese and marinated egg yolk	19
Snails in herb butter, pea cream and potato-turmeric flan	15
Mi-cuit salmon, fennel mousseline, passion fruit and salad hearts	17
Fried zucchini flowers filled with mozzarella and ricotta, courgette cream and saffron mayonnaise	14
Steamed lobster, violet potato cream, Sauce Armoricaine and algae salad	19
Field grown guinea fowl marinated in soy sauce, walnut pesto, snow peas and champignon	16

First courses

Gricia: homemade pepper fusilli, pecorino romano P.D.O. and pork cheek bacon Riserva Massatani 1913	14
Tortelli filled with hare, nettle and black truffle	17
Prawns hugged by pappardelle, octopus broth and kaffir	18
Risotto Carnaroli Riserva, crème fraîche, fenugreek and spleen (17 minutes, for 2 people)	14
Spaghetti alla Chitarra with tomato compote and Parmigiano Reggiano chips	13
Schlutzkrapfen with spinach, ricotta, farmers butter and parmesan	14

Main meat courses

Beef filet in mountain pine crust, crispy polenta and white onion	29
Lamb spare ribs, emmer, wild garlic foam and „Graukäse“-nettle praline	27
Barbarie duck breast, beetroot, Sichuan pepper and potato “paunzen”	26

Main fish courses

Sea bass, buffalo mozzarella „in carrozza“ and wild herb salad	28
Turbot tranche, asparagus duet and tarragon	26
Scallops, turnip greens, almonds, pumpkin and liquorice	27

Desserts

Sweet caprese - cream of buffalo ricotta, strawberry-tomato H2O and basil oil sorbet	12
Mango pearls, beetroot sorbet and basil	9
Atlante: coffee, lemon from Amalfi and peanuts	12
Apple tarte tatin and fior di latte ice cream	10
Sorbet variation	9,50
„Degust“ cheese selection from the trolley with mustard and chutney	14,50

Lunch cover charge € 1; dinner cover charge € 2,50

Opening hours: Monday to Saturday 12.00 p.m. – 2.30 p.m. and 7.00 p.m. – 10.30 p.m.

Table reservations: T. +39 0471 311000, restaurant@laurin.it