

# MENU A LA CARTE

Euro

## Appetizers

Mi cuit salmon, baby artichoke, pumpkin mousseline and radishes	17
Beef tartar, crispy egg yolk, pecorino and hazelnuts	19
Egg cooked at low temperature, black kale, truffel and crispy bread	15

## First courses

Potato ravioli, creamy stockfish and mammole artichokes	16
Tagliolini with lobster, cardoons and confit cherry tomatoes	19
“Schlutzkrapfen” filled with ricotta and spinach, farmer’s butter and parmesan	14
Spaghetti alla Chitarra, tomato compote and basil	14
Cauliflower cream, prawn from Mazara del Vallo and sepia crumble	14

## Main courses

Calf’s liver Venetian style, potato mash and glazed apple from South Tyrol	23
Beef filet in parmesan crust, “Kartoffelplatlen” and Savoy cabbage	31
Baby monkfish au gratin Mediterranean style	27

## Desserts

Sicilian pistachio tree from Bronte	11
Black truffle, chocolate mousse and mango	12
Crêpe suzette and fresh creamed vanilla ice cream	13
Refreshing sorbet at your choice	3,50
„Degust“ cheese selection from the trolley with mustard and chutney	16

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