

NADA

Restaurant Bar

Daily's Special

Black venere risotto with green asparagus and parmesan foam	12,—
Tagliatelle with chorizo, tomatoes and rocket	12,—



Vitello Tonnato	17,—
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Pan fried gurnard fillet with lemon saffron risotto and chili foam	20,—
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Crispy baked french duck confit with Shoyu stock, Shiitake and Pak Choi	20,—
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Churro dumpling with Cuarenta y Tres crème brûlée and orange parfait	10,—
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...as 4-Course-Menu 55,—

Wine Recommendation

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Winery Dr. Heger, Ihringen, Baden 2017 „Fidelius“ White Wine Cuvée	5,—	34,—