

Tana de 'l Ors

L u n c h

Starters

<i>Creamed cod with Carasau bread wafer</i>	11,00
<i>Pecorino (sheep cheese) pudding with local summer black truffle, served with broad beans purée and fresh figs</i>	12,00
<i>Lukewarm venison bites with walnuts, bacon and balsamic vinegar</i>	13,00
<i>Platter with cheese and cold cuts (for two people)</i>	22,00

First courses

<i>Betroot and potatoes gnocchi (dumplings) with Taleggio cheese cream and braised peppers</i>	11,00
<i>Tagliatelle with seasonal mushrooms</i>	12,00
<i>Mafalde (special size of pasta) with duck ragout</i>	12,00
<i>Risotto with baby spinach, smoked trout and confit cherry tomatoes</i>	11,00
<i>“Caciocavallo” cheese and pepper tortelli (ravioli) with bacon and eggs crumbs</i>	11,00

Second courses with side dishes

<i>Baked salmon trout fillet with black rice and vegetables</i>	18,00
<i>A grilled cut of beef with Guerande “fleur de sal”</i>	20,00
<i>Stewed rabbit with polenta</i>	17,00
<i>Grilled Lamb loin</i>	24,00
<i>Wild boar shank baked 36 hours at low temperature then browned in pan</i>	22,00

The dessert menu will be illustrated by the Waiters (price form 5 to 7 €)