

meat

**Veal liver in sage butter
Leaf spinach & mashed potatoes
21.50**

**Fillet of veal with fresh chanterelles
Furnace Potatoes & Zucchini pasticcio
25.50**

**Veal cheeks in rose' wine
chardragout & Butter Pappardelle
22.50**

**Fillet of Charolaise bull in mozzarella salsa
Young savoy cabbage & rosemary potatoes
25.50**

**Furnace fresh organic chick
turnip & herbal potatoes
21.50**

**Lamb saddle from the Rhön meadows
In herbal crust with green beans
& Sage potato for 2 people**

44.00

fish

**Monkfish, sea bass, sea bream
and after purchase**

24.50

Sole, turbot

27.50

We serve fish

**A variety of vegetables or salad & salt
potatoes**

Our fish is exclusively wild caught

**We cook only with our own cold pressed
olive oil**