



M I C H A E L I S

STARTERS

Buffalo Mozzarella Cheese

Tomatoes, nectarine & buckwheat Granola

€ 11.00

Hand-cut veal fillet

Chanterelles, cucumber & horseradish

€ 13.00

Matjes fillet

Miso, beans & dashi

€ 13.00

Caesar salad

White anchovies, dyke cheese & Ash

€ 12.00

SOUP

Gazpacho

Graved shrimp, melon & preserved cherries

€ 9.00



M I C H A E L I S

MAIN COURSES

Flammkuchen

Salmon, artichoke & abricot

or

Two types of goats cheese, eggplant, Ras el Hanout

€ 11.00

Free-range beef Entrecôte

'Ducca' Butter, potato salad & vegetables

€ 24.00

Risotto

Chanterelles, green beans & summer truffle

€ 20.00

Local sturgeon

Coppa, Cous Cous & artichoke salad

€ 23.00



M I C H A E L I S

DESSERT AND CHEESE

Frozen

Blackcurrant & PettiRosa Secco

€ 6.00

Crème brûlée

Peach, Brownie & yoghurt

€ 9.00

Alpine cheese

Apricot, raspberry & crisp bread

€ 9.00