

BLACK PEPPER

CREATIVE LOCAL FOOD

COLD STARTERS

TUNA (LF opt.)

tuna tartar, foccacia bruschetta,
avocado, miso hollandaise, fish roe

22 €

BURATTA GF

tomato jam, homemade pesto,
orange, carrot chips

19 €

BEEFSTEAK TARTARE (LF opt.)

beef fillet, yolk cream, black truffles,
patato chips, buerre noisette

24 €

BETROOT CARPACCIO

Veg (LF / V opt.)

beetroot, orange,
gorgonzola, cherry

16 €

HOT STARTERS

TRUFFIOLI Veg

ravioli stuffed with black truffles,
fresh truffles, grana padano

32 €

LAMB (LF opt.)

lamb shank, fava beans,
kale, pasta fregula

26 €

ARANCINI

carnarolli rice, sea bass,
dill, tomato, saffron

28 €

SEA RISSOTO GF (LF opt.)

carnarolli rice, sour bisque,
café de paris buerre,
scallops, adriatic shrimp

34 €

GF

gluten free

LF

lactose free

Veg

vegetarian

V

vegan

MAIN DISHES

SEA WOLF GF

sea bass, dalmatian garnish, apple, fennel, brown butter buerre blanc

38 €

CHEF'S STEAK GF (LF opt.)

beefsteak, chimichurri, potato pave, broccoli, five spice, pear brandy jus

50 €

I LOVE TUNA

tuna, bulgur with herbs, ratatouille, nori algae

36 €

LAMBADA GF

lamb, zucchini, carrot, za'atar, demi glace yuzu

38 €

OCTOPUS GF

potato mousseline, kulen - local salami, wild rice, arugula

36 €

BEEF CHEEKS GF

celery mousseline, celery coleslaw, parsley oil, sauce espagnole, mirin

36 €

BRODETTO GF

monkfish, mussels, clams, polenta, tomato, pestle

38 €

DUCK GF

confit duck drumstick, sweet potato, kale, dessert wine jus

39 €

VEGE

BROCCOLI STEAK Veg V GF LF

chickpea, broccoli, mushrooms, kimchi, crisp onion

22 €

DESSERTS

LAVA

vahlrone chocolate 60%, madagascar vanilla

10 €

SAY CHEESE

berries, muscovado sugar, almond

10 €

RAW Veg GF LF

raspberry, coconut

10 €

EXTRAS

POTATO

8 €

SALAD

seasonal summer mixed salad

8 €

HOMEMADE BREAD

3 €