

## Starters

|  |       |
|--|-------|
| Asperges   Sesam   Smoked Trout        | 25,00 |
| Red Mullet   Bok Choy   Tom Kha Kai    | 25,00 |
| Carpaccio of Veal   Sage   Cauliflower | 25,00 |
| Sweet Patato   Basil   Pancetta        | 24,00 |
| Gamba   Couscous   Thyme               | 26,00 |

## Main Courses

|                                       |       |
|---------------------------------------|-------|
| Nduja   Pumpkin   Risotto             | 37,00 |
| Iberico   Ratatouille   Cabbage       | 37,00 |
| Coalfish   Spinach   Bulgur           | 37,00 |
| Catch of the day   Basmati   Massaman | 37,00 |
| Meat of The Day   Salad   Patatoes    | 38,00 |

## Desserts

|  |       |
|--|-------|
| Cheesecake   Rhubarb   Seaubuckthorn Berry | 13,00 |
| Dark Chocolat   Blueberry   Elderflower    | 13,00 |
| Vanilla   Caramel   Whipped Cream          | 12,00 |
| Vanilla   Chocolat   Whipped Cream         | 12,00 |
| Cheese   Nuts   Compot                     | 15,00 |



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|                                 |       |
|---------------------------------|-------|
| 4 Courses                       | 59.00 |
| 5 Courses                       | 69.00 |
| 6 Courses                       | 79.00 |
| Lunch<br><i>(12.00 - 14.00)</i> | 32,00 |

Questions about allergies?  
Let us know !



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