



Siesmayer Menu

Wednesday – Sunday
from 12.00 pm

Beetroot carpaccio with fresh goat cheese, roasted pine nuts
and rocket salad marinated with aceto balsamico bianco dressing
lactose, celery, sulfites, mustard

Roasted Kikok corn-fed chicken breast on red wine jus
with potato and parsley ragout, roasted wild broccoli
and crispy potato chips
lactose, celery, gluten, soy, sulfites

or

Creamy saffron risotto
with braised bell peppers, black olive tapenade, dried tomatoes
fresh parsley and white wine foam
lactose, celery, soy, sulfites

A piece of petit patisserie with sorbet
Allergens can vary, therefore please ask if you have any intolerance

3-course menu: **€ 35.00**

All prices in Euro and including the vat