

ENJOY THE
RESTAURANT LAURIN
LIFE!

À LA CARTE MENU
FEBRUARY 2012

APPETIZERS

Lightly roasted foie gras on carrots duet, amaretto foam and bitter chocolate lollipop	€ 19,00
Lightly roasted scallop on artichoke cream and almond splits	€ 17,00
Interpretation of marinated anchovies scented with citrus fruits and sandwich wrapped with streaky bacon and tapenade	€ 16,00
Larded rabbit fillet cooked at low temperature in olive crust, pioppini mushrooms and hay potatoes	€ 18,00
Ox tartar with celeriac salad, macadamia nuts, quail egg and beetroot leaves	€ 18,00
Lukewarm legumes salad with lightly roasted mazzancolle from Mazara del Vallo and crispy chips from tuscan bread	€ 18,00
Salad or grilled vegetable selection	€ 6,50

FIRST COURSES

Guinea fowl consommé with its raviolo and root vegetable	€ 11,00
Buckwheat cannolo stuffed with lamb confit on celeriac purée	€ 17,00
Potato ravioli with fondue from Parmigiano Reggiano (matured 36 months) on spinach cream and black truffle	€ 17,00
Cavatelli with scampi from Sicily in crustaceans' broth and zucchini	€ 18,00
Saffron and cuttlefish tagliolini with braised octopus ragout and broad beans	€ 18,00
Kamut fagottini stuffed with rabbit on artichoke duet	€ 17,00
Spaghetti „alla chitarra” with tomato compote and Parmigiano Reggiano waffle scented with basil	€ 14,00
“Südtiroler Schlutzkrapfen” stuffed with spinach and ricotta cheese, brown butter and farm cheese	€ 15,00

MAIN MEAT COURSES

Beef filet in pecan nut crust, eggplant caviar and artichoke au gratin on parsley root mousseline	€ 29,00
Venison ossobuco and its roasted sirloin with „Schupfnudeln“, red cabbage and cassis sorbet	€ 28,00
Veal saddle in mountain pine crust, truffeld polenta cubes and duet of topinambour	€ 27,00

MAIN FISH COURSES

Turbot from the Atlantic with pistachio crumbs, roasted potato carpaccio and datterini tomatoes stuffed with violet potato purée	€ 28,00
Sea bass tranche from the Atlantic on broccoli cream, crispy eggplant cannolo and saffron potatoes	€ 29,00
St. Peter's fish from Sicily with vegetable cous-cous, black cuttlefish ink raviolo and lobster foam	€ 27,00

DESSERTS

Banana and chocolate cannolo with macaroons duet and pistachio ice-cream	€ 11,00
Walnut and Valrhona chocolate tranche with coffee-cardamom crème brûlée and poppy seed “krapfen”	€ 11,00
Cottage cheese dumplings stuffed with nougat, marinated wild berries and sour cream ice-cream	€ 11,00
Raspberry panna cotta with lychee and ginger sorbet and lemon grass jelly	€ 11,00
Plate of fresh-cut fruits and sorbet	€ 10,00
Selection of cheese with different mustards and chutneys home-made nut bread	€ 13,00