



STARTERS

BREAD SELECTION FOR TWO / 5 € L

Olive tapenade, grissini

TRUFFLE FRIES / 12 € T

Truffle mayonnaise, truffle cheese, truffle

ARTICHOKES / 14 € T

Truffle mayonnaise, truffle cheese, truffle

WHITEFISH CRUDO / 17 € G, L

Smoked sour cream, whitefish roe, apple, wakame-jalapeño sauce

CARAMELIZED GOAT CHEESE / 17 € G

Fig jam, salad leaves, roasted beetroot, balsamic

VEAL TONGUE IN TUNA SAUCE / 18 € G, L

Parmesan, extra virgin olive oil, sun-dried tomato

SUMMER CAESAR SALAD WITH CRISPY CHICKEN / PRAWNS / 16 / 18 €

Tomato, Parmesan, romaine lettuce, croutons, extra virgin olive oil

BEEF TARTARE / 18 €

Parmesan, black pepper and garlic mayonnaise

REUTE ANTIPASTI / 30 €

Selection of savoury bites



MAIN COURSES

CLEAR SEAFOOD SOUP / 16 € G, L
Fish, prawns, egg, potato, herbs, smoked sour cream

WILD GARLIC RISOTTO / 17 € G
Chanterelles, Parmesan, pesto

PASTA ALLA GRICIA À LA REUTE / 18 €
Pecorino, guanciale, truffle

PRAWNS WITH CHILLI AND GARLIC / 19 € L
Tomato, ciabatta, pesto, Parmesan

CRISPY CHICKEN MILANESE / 23 €
Seasonal potatoes, green salad

BLACK COD / 28 € L
Shellfish sauce, seasonal potatoes, green salad

BEEF ENTRECÔTE / 33 € L
Wine sauce, fries, green salad

SOMETHING SWEET

PASSION FRUIT PANNA COTTA / 9 € T
Burnt white chocolate, mango gelato

TORTA AL CIOCCOLATO / 9 € T
Peaches, bourbon gelato

BERRY TIRAMISU / 9 € T

GELATO / 4 € T, G
Please ask your server for today's selection

Symbols: T – plant-based, G – gluten-free, L – lactose-free
Some dishes can be adapted to exclude common allergens upon request.
Please ask your server for more information.