Eat

Mixed salad RH Style 9

Artichoke
Aioli. Chimichurri. Parmigiano Reggiano 16

Medium roasted venison slices
Radicchio salad. Red cabbage. Pumpkin walnut dressing 17

Salmon
Pumpkin Kimchi. Buttermilk 22

Beef Tatar 120g
Truffle. Tramezzino 22

Potato dumplings
Pumpkin. Venison ragout 17

Black ink tagliolini
Octopus. Artichoke 18

Risotto
Chestnut. Truffle. Goat cheese 18

Quiche
Pumpkin. Radicchio. Cep mushrooms 22

Calf's ossobuco
Mashed potatoes. Braised vegetables. Lemon gremolata 35

Shadow Bass in parchment paper
Mediterranean aromas 36

Our RH Affogato 8

Apple Granny Smith Sorbetto
Almonds 9

Chestnut Tiramisù 12

Place setting per person
Bread. Maldon fleur de sel. Olive oil 3

+ 4 Euro surcharge for a main course portion size

Allergens: Please contact us regarding ingredients and allergens. We are happy to inform you. In case of histamine intolerance please let us know.