

GRACE

BLU RESTAURANT
& LOUNGE

Menu vegetariano BLU

Amuse bouche

Avocado 🌿🌿🍷

Unser Avocadotatar, knackiges Gemüse, Senf, winterlicher Salat,
Nüsse, Himbeer-Citronette

*Our avocado tatar, crunchy vegetables, mustard, winter salad,
nuts, raspberry citronette*

8 | 9 | 10

Carciofi 🌿🌿🍷

Acquerello Risotto, Artischocken, Parmesan, Kräuter, Balsamico-Essig

Acquerello risotto, artichokes, parmesan, herbs, balsamico vinegar

7 | 9

Tempeh 🌿🌿🍷

Hausgemachter, gut gebratener Tempeh, Wirsing, Kürbis, Brokkoli, Trüffel, Senffrüchte

Homemade well fried tempeh, Savoy cabbage, pumpkin, broccoli, truffle, mustard fruits

6 | 9 | 10

Zucca 🌿🌿🍷

Kürbis, Schokolade, Maldon Salz, Nüsse

Pumpkin, chocolate, Maldon salt, nuts

6

95.-/p.p.

Weinbegleitung / wine accompaniment

La Ciola Bianco, Az. Agricola Vistamare

Collegiove Rosso, Az. Agricola Vistamare

Moscato Rosé Spumante, Teo Costa

30.-/p.p.

Menu di Carlo Cracco

Amuse bouche

Tuorlo d'uovo

Eigelb, Jakobsmuschel
Yolk, scallop

11314

Riso zafferano 🌿🍷

Carnaroli Reis, Safran, Kakao-Grue, Petersilie
Carnaroli rice, saffron, cocoa grue, parsley

9

Manzo Rossini 🍷

Rinderfilet Rossini, schwarzer Trüffel, Marsalasauce
Beef fillet Rossini, black truffle, Marsala sauce

9

Cheesecake 🌿

Cheesecake mit Zitrusfrüchten
Cheesecake with citrus fruits

1131617

135.-/p.p.

Weinbegleitung / wine accompaniment

La Ciola Bianco, Az. Agricola Vistamare

Collegiove Rosso, Az. Agricola Vistamare

Moscato Rosé Spumante, Teo Costa

30.-/p.p.

CRACCO

