

Ai Pero

RISTORANTE

Nicholas Hahn Signature Menü:

CICORIA IN DUE PORTATE

Chicory in two courses

stem, lemon, macadamia

leafage, potato, truffle

PATATE

potato risotto- Belber Cheese – egg yolk

ROMBO

turbot, cauliflower, white truffle

AGNELLO

lamb, artichoke, egg plant

LATTE CAPRINO

goats' milk, saffron – orange, linseed

POMODORO

braised tomato, tonka bean, lime

7-course menu | 119€

4-course menu | 82€

(without Patate, Rombo, Latte Caprino,)

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CARTA BIANCA:

Sorpresa

Suprise

*Chef Nicholas Hahn and his team take you on
a culinary journey of discovery. Let yourself be inspired.*

6-course menu | 119€

4-course menu | 89€

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To consider your wishes for vegetarian and vegan meals, may we ask you to inform us one week prior to your visit, to keep the quality in our usual way.

Thank you very much.

Aperitif Recommendation:

**Deutz Brut Classic
Champagne**

13€

**Burkhardt-Schür Brut Rosé
German Sparkling Wine**

9,50€

Wine Recommendation:

Wine pairing 7-course menu

77 € (0,1l each course)

Wine pairing 6-course menu

66 € (0,1l each course)

Wine pairing 4-course-menu

44 € (0,1l each course)

**For our guest with allergy suffers, we have an additional menu with allergen license plates ready.
If you have further questions, our service staff will be happy to help.**