



**FAVN**  
RESTAURANT

## **- Starters -**

### **Antipasti 298,-**

Daily choice of 3 types of sliced cured meat which is freshly cut inhouse, and two different cheeses. Served with crispy flatbread, onion marmalade and marinated mixed olives.

Price is for two persons.

*[A: wheat, sulphites, milk]*

#### **Wine Recommendation**

Soave Torre dei Vescovi, Veneto, Italia

Fl. 599,- Gl. 158,-

### **Caprese con burrata 238,-**

Marinated cherry tomatoes, tossed in a basil vinaigrette and basil oil, served with fresh whole burrata, fresh basil leaves and topped with a balsamic cream and crispy flat bread on the side.

*[A: milk, almonds, sulphite, mustard]*

#### **Cocktail Recommendation,**

Basil Smash

198,-

### **Focaccia 68,-**

Slices of homemade focaccia, served with balsamic and olive oil.

*[A: wheat, sulphite]*

### **Garlic bread 108,-**

Garlic pizza bread served with goats cheese aioli

*[A: wheat, egg, mustard, milk]*



## - P I Z Z A -

### Margherita 228,-

Luscious San Marzano tomatoes, fresh mozzarella, semi-dried cherry tomatoes, fragrant basil and shaved parmesan.

Add on parma ham 48,-

*[A: wheat, milk]*

#### Wine Recommendation

Crémant de Bourgogne Gl. 169,- Fl.776,-

### Nduja 268,-

Luscious San Marzano tomatoes, fresh mozzarella, nduja and red onion. Topped with fresh ruccola, pickled shallot and parmesan shavings.

*[A: wheat, milk, sulphites]*

#### Cocktail Recommendation

New York Sour 198,-

### Bresaola 268,-

Luscious San Marzano tomatoes, mozzarella cheese.

Topped with freshly sliced bresaola, fresh ruccola, balsamic glaze, and freshly shaved parmesan cheese.

*[A: wheat, milk, sulphites]*

#### Wine Recommendation

Valpolicella Ripasso Classico Gl. 178,- Fl.789,-

### Contadina 268,-

Fresh mozzarella cheese, porcini mushrooms, asparagus, speck.

*[A: wheat, milk]*

#### Cocktail Recommendation

Favn Flowers 188,-

### Goat 248,-

Goats cheese, mozzarella and pear, topped with roasted walnuts and drizzled with honey.

*[A: wheat, milk, walnuts]*

#### Cocktail Recommendation

Peargasm 198,-

### Mortadella 278,-

Fresh mozzarella, slices of mortadella, pesto, roasted pistachio and fresh burrata.

*[A: wheat, milk, pistachio, cashew]*

#### Wine Recommendation

Soave Torre dei Vescovi, Veneto, Italia Gl. 158,- Fl. 599,-

## - T H E E X T R A S -

Extra Virgin Olive Oil 18-

Shaved parmesan 18-

Ruccola 18-

Nduja (spicy)

## - Something sweet -

### **Tiramisu 148,-**

Tiramisu is a coffee-flavoured Italian dessert made of ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar and mascarpone, flavoured with cocoa.

*[A: milk, wheat, eggs]*

#### **Wine Recommendation,**

Saracco Moscato d'Asti

Fl. 599,- /Gl. 158,-

### **Salted caramel 168,-**

Salted caramel cheesecake, served with a scoop of salted caramel ice cream, drizzled with salted caramel sauce and topped with honeycomb.

*[A: wheat, milk, egg]*

#### **Cocktail Recommendation,**

Espresso Martini

178,-

### **Choice of ice cream 68,-**

Speak to your waiter for the daily choices.

*Thank you for choosing to dine with us!*

*It has been our pleasure to serve you, and we appreciate your presence at our restaurant. We hope you enjoyed your culinary experience with us. We look forward to welcoming you again soon, with open arms, for another delightful dining experience.*

*Until then, may your days be filled with great flavors, wonderful wintry moments on the mountain & endless smiles.*

*Thank you for being our valued guests!*



**FAVN**  
RESTAURANT