

Autumn menu

Starters

Rocket salad
of olive oil / aceto balsamico / Sicilian cherry tomatoes
planed Parmesan
9,50 €

Vitello Tonato Classico,
Piedmontese style
16,80 €

Fantasia Salad
selected leaf salads / avocado / dates / tangerines
cashew nuts / goat cheese
11,80 €

Beef carpaccio
rocket salad / sliced parmesan / lemon vinaigrette
13,50 €

Tuna Tartar with Guacamole
18,50 €

Soups

Oxtail soup
with fine inlay
6,80 €

Mediterranean fish-soup „Pride of the house“
18,50 €

Pasta

Linguine Ragusa
with scampetti and zucchini
17,50 €

Torteloni
filled with green asparagus / ricotta
14,80 €

Tortelacci
filled with monkfish & artichokes
16,80 €

Pappardelle
with argentinian beef tenderloin tips
17,80 €

Children & Seniors

Breaded schnitzel from chicken breast fillet
fresh market vegetables / French fries
10,50 €

Beef fillet medallions
fresh market vegetables / French fries
16,80 €

Spaghetti Carbonara
8,50 €

Spaghetti Bolognese
8,50 €

Meat dishes

Barbarie duck breast, roasted pink,
on port wine-orange sauce, served with potato-savoy cabbage purée
24,80 €

Irish lamb loin (premium quality)
on red wine sauce / rosemary potatoes / fresh market vegetables
34,00 €

US roast beef tagliata
mushrooms of the season / Fry'n Dip French fries
32,00 €

Argentinean fillet of beef on Gorgonzola-Taleggio sauce
rosemary potatoes / fresh market vegetables
32,50 €

Wiener Schnitzel (from the saddle of veal)
Fry'n Dip French fries / cucumber salad / cranberries
25,50 €

We get daily fresh fish, please ask our service for the daily fish offer.

Fresh fish dishes

King prawns grilled
garlic & herbs / fresh market vegetables / potatoes
32,50 €

Crispy fried pike-perch fillet
fresh market vegetables / potatoes
24,80 €

Mediterranean fish plate from the grill
fresh market vegetables / potatoes
28,50 €

Desserts

Warm chocolate cake
with raspberry sorbet / fruit garnish
9,50 €

Tiramisu with fruit garnish
7,50 €

Oranges Crème brûlée
with Stracciatella ice-cream / fruit garnish
9,00 €

Cardamom- Panna-Cotta
on pineapple slices
8,50 €

Cheese board

with Taleggio, Parmigiano, Chaource, Manchego
& Grapes variation with fruit mustard sauce
13,50 €

Dessert wines

All desserts we recommend a suitable dessert wine, which we can serve by the glass.
Price according to type of wine!