



MENU

Cover charge €3.50 per person
(Organic bread & olive oil - Greetings from the kitchen)

Preise inkl. aller Steuern und Abgaben. Preise sind in Euro € angegeben
Prices including all taxes, prices are in Euro €

STARTERS

Mixed Starter Platter (G) <i>Parma ham, assorted salami & cheeses, olives, sundried tomatoes, fresh melon</i>	16.00
Burrata (G) <i>Tomato salsa & basil pesto</i>	14.50
Pecorino Sheep Cheese (G, H) <i>Pecorino sheep cheese, fig mustard, pecan nuts</i>	15.00
Beef Tatare (A, C, M) <i>Tropea onions, pickled cucumbers, capers, mustard, parsley, dried egg yolk, chives</i>	19.00
Tuna Tatare (D, A, N, R) <i>Guacamole, Wakame seaweed, sesame</i>	18.00
Octopus Salad (R) <i>Cherry tomatoes, romaine lettuce, artichoke, basil</i>	19.00
Fried Calamari (R) <i>with aioli</i>	17.00

SALADS

Mixed Salad (M) ✓ <i>Mixed greens, cherry tomatoes, cucumbers</i>	10.50
Arugula Grana (M) <i>Arugula, parmesan, cherry tomatoes, balsamic dressing</i>	11.50
Caesar Salad (A, C, R, G, M) <i>Chicken, crispy bacon, parmesan, capers</i>	18.50
Seafood Salad 8o8 (B, R, M) <i>Mixed greens, grilled octopus, calamari, shrimp, cucumbers, cherry tomatoes</i>	28.00

VEGAN ✓

Beetroot Tartare (M, N) ✓ <i>Avocado, sesame, capers</i>	15.00
Grilled Vegetables (F) ✓ <i>with tofu cheese</i>	16.50
Red Quinoa Salad (M) ✓ <i>Mixed greens, cherry tomatoes, avocado, pomegranate seeds, balsamic dressing</i>	15.50

SOUPS

Soup of the Day (G)	8.00
Summer Gazpacho 8o8 (L) ✓ <i>Tomato juice, mint, melon, strawberry, cherry vinegar</i>	9.00
Bouillabaisse (D, B, R, O, A) <i>Seafood, fish, saffron, garlic bread, white wine, lemon</i>	24.00

FISH DISHES

Grilled Octopus (R, A, G) <i>Baby potatoes, grilled polenta, pepper emulsion</i>	28.00
Sea Bass Filet (D, G, A) <i>Zucchini, eggplant, bell pepper, bulgur, tomato sauce</i>	29.00
La Lotte (D, G, H) <i>Monkfish, pea puree, fresh peas, velouté sauce</i>	29.00
Tuna Steak (R, G, N, D, H) <i>Olive puree & eggplant caponata</i>	28.00
Grilled Salmon (D) <i>Baby vegetables & fish skin chips</i>	28.00

PASTA & RISOTTO

Gnocchi with Basil Pesto 8o8 (H, G, A) <i>Homemade basil pesto, green beans, pine nuts, parmesan</i>	18.00
Truffle Risotto (G) <i>Risotto with truffle pesto, black truffle, parmesan</i>	27.00
Cuttlefish Risotto (R, D, G, O) <i>Squid, bottarga, white wine</i>	28.00
Seafood Tagliatelle (A, R, B, G, C, O) <i>Tagliatelle with shrimp, tomato sauce, white wine, mussels, calamari, octopus</i>	32.00
Linguine with Shrimp (A, B, O) <i>Shrimp, garlic, white wine, cherry tomatoes, spring onions, saffron</i>	28.00



FROM THE PARMESAN WHEEL

Truffle Tagliatelle (A, C, G) 28.00
Tagliatelle with truffle pesto, parmesan, truffle butter, black truffle

ADDITIONAL OPTIONS OF YOUR CHOICE

3 Pieces of Jumbo Shrimp (R)	8.50
Chicken Breast Filet 100g	6.50
Beef Tenderloin Tips 100g	9.50

GRILLED MEAT

Corn-Fed Chicken New Style (A, F, G, H, O) 26.00

Corn-fed chicken, purple potato chips, truffle, mashed potatoes, pak choi, jus

Crispy Duck Breast (G, F, O) 29.00

Parsnip purée & parsnip chips, peas, madeira-berry sauce

Rack of Lamb (G, M, F, O) 35.00

Wasabi crust, creamy polenta, shallots, green beans, jus

Wagyu Burger (A, C, G, M) 29.00

French fries, caramelized onions, cheddar cheese, tomatoes, pickles, chili mayonnaise

Rib Eye Dry Age 100g 13.00

Baked baby potatoes with truffle (B, R, M, A, G) and another side of your choice, CUT 600g - 1000g

Lady Cut 200g (F, O) 32.00

with grilled vegetables & jus

Gentleman Cut 300g (A, F, G, H, O) 42.00

with truffle mashed potatoes & jus

SIDE DISHES

Mixed Salad (M) ✓	5.00
French Fries (with truffle additional 3.00)(A) ✓	5.00
Roast Potatoes (A) ✓	5.50
Creamy Polenta (G)	5.50
Grilled Vegetables ✓	5.50
Mashed Potatoes (A, G, H)	5.00
Baked Baby Potatoes (A, G)	9.50
<i>Truffles, truffle pesto, cream, parmesan, chives</i>	

SAUCES / DIPS

Ketchup ✓	2.50
Chili Mayonnaise (C, M)	3.00
Vegan Aioli (M) ✓	3.00
Béarnaise Sauce (C, G, O)	3.50
Pepper Sauce (O, G)	4.00

DESSERT

Crème Brûlée (G, C) 9.50

Fresh Fruit Salad 8oz ✓
with plant-based whipped cream 8.50

Lemon Tart (A, C, G) 7.50
Meringue topping & raspberries

Chocolate-Date Cake (H, E) ✓ 9.00
Coconut drink, dates, peanut puree, plant-based cream

Cheesecake (A, C, G) 9.00
with strawberry sauce

Various Ice Cream Flavors per Scoop (G) 3.00
Chocolate, vanilla, strawberry, lemon (vegan)



ALLERGEN INFORMATION ACCORDING TO CODEX RECOMMENDATION:

Allergens	Abbreviation
Gluten-Containing	A
Crustaceans	B
Eggs	C
Fish	D
Peanuts	E
Soybeans	F
Milk	G
Legumes	H
Celery	L
Mustard	M
Sesame Seeds	N
Sulphur Dioxide and Sulphites	O
Lupins	P
Molluscs	R

