



MENU

Cover charge 3.50 per person
(Organic Bread & Olive Oil - Courtesy from the kitchen)
Prices include all taxes and fees. Prices are in Euro €

Starters

Burrata (G, H)	15.00
<i>Paprika-Salsa, Basil Pesto</i>	
Beef Tartare (C, M)	20.00
<i>Tropea Onions, Egg Yolk, Capers, Mustard, Parsley</i>	
Tuna Tartare (D, N)	18.00
<i>Rice Chips, Beetroot, Sesame</i>	
Creamy Hummus ✓ (E, F, H)	14.00
<i>Flatbread, Cumin, Tahini</i>	
Mixed Appetizer Platter (G, H)	16.00
<i>Parma Ham, Selection of Various Salamis and Cheese Specialties, Olives, Sun-Dried Tomatoes</i>	
Truffle Croquettes (C, G, H)	17.00
<i>Potato Croquettes, Black Truffle, Cheese, Truffle Mayonnaise</i>	
Fried Calamari (C, D, G, R)	17.00
<i>with Aioli</i>	

Vegan ✓

Cauliflower Steak ✓ (E, F)	18.00
<i>Hummus, Herbs, Tahini</i>	
8o8 Purple Burger ✓	20.00
<i>Red Cabbage, Vegan Feta Cheese, Pickled Onions, Aioli</i>	
Beetroot Salad ✓ (H)	18.00
<i>Mixed Salad, Beetroot, Vegan Feta Cheese, Mandarins, Almonds</i>	

Salads

Mixed Salad ✓ (O)	10.00
<i>Mixed Salad, Cherry Tomatoes, Balsamic Dressing</i>	
Caesar Salad (G)	14.00
<i>Crispy Bacon, Lettuce Hearts, Parmesan, Capers</i>	

Gourmet Add-ons for the Salad

Jumbo Shrimp (B)	3 pieces	9.00
Chicken Breast Fillet	100g	7.00
Beef Tenderloin Tips	100g	10.00
Truffle Croquettes (C, G)	per piece	4.00
Seafood (B, R)		16.00

Soups

Pumpkin Cream Soup (G)	8.50
<i>Goat Cheese, Pumpkin Seed Oil, Pumpkin Seeds</i>	
Cream of Chicken Soup à la Mama (A, G, H)	9.00
<i>Croutons, Pine Nuts, Cream</i>	

Pumpkin Cream Soup also available in a vegan version ✓

Fish

Sea Bass Fillet (D, G, O)	29.00
<i>Winter Cauliflower Ensemble, Champagne Sauce</i>	
Mediterranean Tuna Steak (D, N)	31.00
<i>Tomatoes, Capers, Sesame, Garlic, Olives</i>	
Grill Platter for Two (B, D, R)	73.00
<i>Grilled Vegetables, Tuna Steak, Calamari, Shrimp, Mussels</i>	

Exclusive

3-Course Fish Menu

Your Personal Catch of the Day		
<i>Fresh Fish to Choose From</i> (D)	100g	13.00
Carpaccio Soup Fish Fillet (C, D, G)		

For more information, please ask our staff

Pasta & Risotto

Gnocchi with Basil Pesto (G, H)	20.00
<i>Homemade Basil Pesto, Gnocchi, Peas, Parmesan</i>	
8o8 Gnocchi Rustico (G, H)	22.00
<i>Crispy Bacon, Peas, Gnocchi, Thyme, Garlic, Parmesan</i>	
Truffle Risotto (G, H)	28.00
<i>Risotto, Truffle Pesto, Black Truffle, Parmesan</i>	
Pumpkin Saffron Risotto (G, O)	23.00
<i>Risotto, Saffron, White Wine, Parmesan</i>	
Seafood Tagliatelle (C, B, D, R, O)	34.00
<i>Tagliatelle, Shrimp, Mussels, Calamari, Tomato Sauce, White Wine</i>	



From the Parmesan Wheel

Truffle Tagliatelle from Parmigiano Reggiano 24 M. (C, G, H) 28.00
Tagliatelle, Truffle Pesto, Parmesan, Truffle Butter, Black Truffle

Exquisite Enhancements

Jumbo Shrimp (B)	3 Stk.	9.00	Beef Tenderloin Tips	100g	10.00
Chicken Breast Fillet	100g	7.00	Black Truffle	2g	4.00

Our refined seasonings are also perfect for enhancing meat dishes and other foods

Meat

Corn-fed Chicken New Style (C, G) 27.00
Corn-fed Chicken, Black Truffle, Mashed Potatoes, Pak Choi

Crispy Duck Breast Fillet (O) 29.00
Parsnip Puree, Parsnip Chips, Peas, Madeira Berry Sauce

Wagyu Burger (C, G) 29.00
French Fries, Pickled Onions, Cheddar Cheese, Truffle Mayonnaise, Lettuce Hearts

Rib Eye Dry Age 100g 13.00
*CUT approx. 600g-1000g
One additional side dish of your choice*

Lady Cut 200g 34.00
One additional side dish of your choice

Gentleman's Cut 300g 44.00
One additional side dish of your choice

Sauces / Dips

Ketchup ✓	3.00
Truffle Mayonnaise (C)	4.00
Cheese Mayonnaise (mildly spicy) (C, G)	4.00
Vegan Aioli ✓	4.00
Gravy Sauce (O)	5.00

Side Dishes

Fermented Winter Vegetables ✓ 7.00

Patatas Bravas 8.00

Mashed Potatoes (C, G) 6.00

Add on · Black Truffle 4.00

Add on · Caramelized Butter (G) 3.00

Mixed Salad ✓ (O) 5.00

French Fries ✓ 6.00

Add on · Black Truffle 4.00

Baby Potatoes (C, G, H) 8.00

Basil Pesto, Sun-Dried Feta Cheese

Desserts

Creme Brulée (C, G) 10.00

808 Fudgy Brownie (C, G) 11.00

Caramel & Vanilla Ice Cream

Emperor's Pancake (C, G) 9.00

Homemade Plum Jam

Chocolate Date Cake ✓ (E, F, H) 10.00

Coconut Drink, Dates, Peanut Butter

Sorbet of the Day (F, G) 4.00

A fee of €2.50 per person will be charged for each cake brought in



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

