



• MENU •



Starters

Burrata (G,O) 	15
Strawberries · peaches · strawberry sauce	
Creamy Hummus (A,O)  	15
Pitabread · crispy chickpeas	
Beef Tartare (A,C,M,O)  	20
8o8-sauce · shallots · capers · egg yolk · truffle mayonnaise · bread	
Tuna Tartare (D,N,O)	18
Teriyaki sauce · sesame · chives · wasabi cream · edamame	
Vitello Tonnato (A,C,D,M,O) 	18
Homemade sauce · croutons · crispy capers	
Fried Calamari (O,R) 	17
Aioli · lemon	
Mixed Appetizer Platter (O)	16
Prosciutto · selection of cured salami and cheese specialties · olives · sun-dried tomatoes	

Pasta & Risotto

8o8 Gnocchi Pomodoro (A,G,L,O)   	21
Homemade tomato sauce · mascarpone · spinach	
8o8 Gnocchi Rustico (A,O)  	22
Crispy bacon · peas · thyme · garlic · parmesan	
Linguini alle Vongole (A,O,R)  	32
Garlic · white wine · parsley	
Linguini alla Carbonara (A,C,G,O)  	29
Pecorino · Guanciale	
Truffle Risotto (L,O) 	28
Truffle pesto · black truffle · parmesan	

 = **Gluten**  = **Vegetarian**

 = **Egg**  = **Vegan**

Soups

Gazpacho (A,L,O)  	10
Tomatoes · croutons · olives · basil	
Creamy Leek Soup (A,H,O)  	12
Pine nuts · croutons · goat cheese	

Salads

Caesar Salad (A,C,M,O) 	14
Romaine lettuce · cherry tomatoes · croutons · crispy bacon · capers · parmesan	
Octopus Salad (M,O,R)	18
Romaine lettuce · marinated artichokes · olives · baby spinach · pomegranate · cherry tomatoes	
Tuna Salad (fresh) (D,H,M,O)	19
Baby spinach · arugula · Kenya beans · edamame · cherry tomatoes · pine nuts (pinoli)	
Mixed Salad (M,O) 	10
Cucumbers · cherry tomatoes · balsamic dressing	

Gourmet Additions

King Prawns (B)	3 pcs.	+9
Chicken Breast Fillet	100g	+7
Beef Tenderloin Tips	100g	+10

Vegan

8o8 Gnocchi Porcini (A,F,O)  	26
Various mushrooms · black truffle	
8o8 Vegan Burger (A,O)  	24
French fries · plant-based patty · plant-based cheese · lettuce hearts · aioli	
8o8 Celery Risotto (F,L,O) 	21
Crispy tofu · chickpeas	

Cover charge 3.50 € per person

(Oven-fresh bread - Our greeting from the kitchen)

Prices include all taxes and charges. Prices are listed in euros (€)



From the

PARMESAN WHEEL

Truffle-Tagliatelle with 24 Month aged Parmigiano Reggiano (A,G,O) 28

Truffle pesto · parmesan · truffle butter · black truffle

Exquisite Refinements

King Prawns (B)	3 pcs.	+9	Beef Tenderloin Tips	100g	+10
Chicken Breast Fillet	100g	+7	Black Truffle	2g	+5

Our exquisite refinements are also perfect for meat dishes and other foods!

Meat

- Suprime de Volaille (G,O)

27

Corn-fed chicken · mashed potatoes · baby broccoli · baby carrots · truffle jus
- Tender pressed-cut lamb (G,L,O)

29

Creamy polenta · grilled baby broccoli · chives · lamb jus
- Dry Age Burger (A,O)

29

Fresh tomatoes · romaine lettuce · cocktail sauce · onions · pickled cucumbers · cheddar fondue
- Rib Eye Steak 100g (O)

13

CUT ca. 300g-1000g · with chimichurri (Side dish freely selectable from our selection)
- Gentleman Steak 300g (L,M,O)

44

Mashed potatoes · whole grain mustard · grilled king oyster mushrooms · beef jus
- Lady's Cut 200g (L,M,O)

34

Mashed potatoes · whole grain mustard · grilled king oyster mushrooms · beef jus

Fish

- Tuna Mediterranean Style (A,D,L,N,O)

31

Tomatoes · capers · sesame · garlic · olives
- Grill Delight for Two (B,D,O,R)

73

Grilled vegetables · tuna steak · calamari · shrimp · mussels
- Grilled Octopus (A,H,O,R)

32

Parsnip purée · pine nuts · grilled parsnips · spianata salami salsa · chives
- Pan-fried Cod (D,G,O)

26

Beurre blanc · leg trout caviar (Side dish freely selectable from our selection)

Desserts

- Homemade Tiramisu (C,G,O)

12
- Pineapple Carpaccio (O)

11

Mint marinade · coconut ice cream
- Cheesecake (C,G,O)

11

Strawberry sauce
- Daily Sorbet

4
- Seasonal Fruit Salad

8

Side Dishes

- Mixed salad (O)

+5
- Grilled Seasonal Vegetables

+7
- French fries (O)

+6
- Mashed potatoes (G,O)

+6

Sauces / Dips

- Ketchup (O)

+3
- Chimichurri (O)

+4
- Vegan Aioli (O)

+4
- Gravy (O)

+5

A charge of €2.50 per person will apply for cakes brought in

Allergen Information According to the 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

