



• MENU •



Starters

Burrata (G,O) 🌾	15
<i>Pumpkin purée · roasted pumpkin & seeds · pomegranate seeds</i>	
Creamy Hummus (A,O) 🌾🌿	15
<i>Pitabread · crispy chickpeas</i>	
Beef Tartare (A,C,M,O) 🌾🥚	20
<i>8o8-sauce · shallots · capers · egg yolk · truffle mayonnaise · bread</i>	
Tuna Tartare (D,N,O)	18
<i>Teriyaki sauce · sesame · chives · wasabi cream · edamame</i>	
Vitello Tonnato (A,C,D,M,O) 🌾	18
<i>Homemade sauce · croutons · crispy capers</i>	
Fried Calamari (O,R)	17
<i>Aioli · lemon</i>	
Mixed Appetizer Platter (O)	16
<i>Prosciutto · selection of cured salami and cheese specialties · olives · sun-dried tomatoes</i>	

Pasta & Risotto

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

🌾 = Gluten 🌿 = Vegetarian
🥚 = Egg 🌱 = Vegan

Soups

Chestnut Velouté (A,L,O) 🌾🌿	13
<i>Roasted chestnuts · croutons · chive oil</i>	
Creamy Leek Soup (A,H,O) 🌾🌿	12
<i>Pine nuts · croutons · goat cheese</i>	

Salads

Caesar Salad (A,C,D,M,O) 🌾🥚	14
<i>Fresh romaine lettuce · cherry tomatoes · croutons · crispy bacon · capers · parmesan</i>	
Octopus Salad (M,O,R)	18
<i>Fresh romaine lettuce · marinated artichokes · olives · baby spinach · pomegranate seeds · cherry tomatoes</i>	
Mixed Salad (M,O) 🌿	10
<i>Fresh salad mix · cucumbers · cherry tomatoes · balsamic dressing</i>	

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
<i>Various mushrooms · black truffle</i>	
8o8 Vegan Burger (A,O) 🌾🌿	24
<i>French fries · plant-based patty · plant-based cheese · lettuce hearts · aioli</i>	
8o8 Chestnut Risotto 🌿	21
<i>Roasted chestnuts · plant-based feta espuma</i>	

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) 30

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

Suprême de Volaille (G,O)	27
Corn-fed chicken · mashed potatoes · baby broccoli · baby carrots · truffle jus	
Grilled Duck Breast 180g (A,G,E)	29
Creamy beetroot purée · roasted beets · pickled red onions · toasted hazelnuts · chive oil · jus	
Dry Age Burger (A,O)	29
French fries · fresh tomatoes · romaine lettuce · cocktail sauce · onions · pickled cucumbers · cheddar fondue	
Rib Eye Steak 100g (O)	13
CUT starting from 300g · 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	

Desserts

Homemade Tiramisu (A,C,G,O)	12
Amarena · cocoa	
Chocolate Mousse (C,G,O)	12
Strawberry sauce · fresh berries	
Daily Sorbet	4
Chestnut Crème Brûlée (C,G,O)	10

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	
Sea Bass Fillet (D,G,O)	27
Parsnip purée · grilled parsnips · beurre blanc · char trout caviar · chive oil	

Side Dishes

Mixed Salad (M,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
Truffle Mayonnaise (C,O)	+6
Jalapeño Cheese Cream (C,G,O)	+4
Gravy (O)	+5

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

