



• MENU •



Starters

Burrata (G,O) 🌾	15
<i>Pumpkin purée · roasted pumpkin & seeds · pomegranate seeds</i>	
Creamy Hummus (A,N,O) 🌾🌿	15
<i>Pitabread · crispy chickpeas</i>	
Beef Tartare (A,C,D,M,O) 🌾🥚🐟🥩	20
<i>8o8-sauce · shallots · capers · egg yolk · truffle mayonnaise · bread</i>	
Tuna Tartare (D,G,M,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 (H,R,O)	17
<i>Aioli · lemon</i>	
Mixed Appetizer Platter (G,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,G,O) 🌾🐟	22
<i>Crispy bacon · peas · thyme · garlic · parmesan</i>	
Linguini alle Vongole (A,G,L,O,R) 🌾🐟	32
<i>Garlic · white wine · parsley</i>	
Linguini alla Carbonara (A,C,G,L,O) 🌾🥚🐟	29
<i>Pecorino · Guanciale</i>	
Truffle Risotto (D,G,L,O) 🐟	28
<i>Truffle pesto · black truffle · parmesan</i>	

- = Gluten
- = Vegetarian
- = Fish
- = Eggs
- = Vegan
- = Meat

Soups

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

Salads

Caesar Salad (A,C,D,G,M,O) 🌾🥚🐟🥩	14
<i>Fresh romaine lettuce · cherry tomatoes · croutons · crispy bacon · capers · parmesan</i>	
Octopus Salad (M,D,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,L,O) 🌾🌿	26
<i>Various mushrooms · black truffle</i>	
8o8 Vegan Burger (A,H,O) 🌾🌿	24
<i>French fries · plant-based patty · plant-based cheese · lettuce hearts · aioli</i>	
8o8 Chestnut Risotto (H) 🌿	21
<i>Roasted chestnuts · plant-based feta espuma</i>	

Cover charge 4.50 € 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,C,D,F,G,L,M,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 (D,G,L,O) 🍷	27
<i>Corn-fed chicken · mashed potatoes · baby broccoli · baby carrots · truffle jus</i>	
Grilled Duck Breast 180g (A,G,H,L,M,O) 🌾🍷	29
<i>Creamy beetroot purée · roasted beets · pickled red onions · toasted hazelnuts · chive oil · jus</i>	
Dry Age Burger (A,C,G,M,O) 🌾🍷🍷	29
<i>French fries · fresh tomatoes · romaine lettuce · cocktail sauce · onions · pickled cucumbers · cheddar fondue</i>	
Rib Eye Steak 100g (O) 🍷	13
<i>CUT starting from 300g · with chimichurri (Side dish freely selectable from our selection)</i>	
Gentleman Steak 300g (G,L,M,O) 🍷	44
<i>Mashed potatoes · whole grain mustard · grilled king oyster mushrooms · beef jus</i>	
Lady's Cut 200g (G,L,M,O) 🍷	34
<i>Mashed potatoes · whole grain mustard · grilled king oyster mushrooms · beef jus</i>	

Desserts

Homemade Tiramisu (A,C,G,O) 🌾🍷🍷	12
Chocolate Mousse (C,F,G,O) 🍷🍷	12
<i>Amarena · cocoa</i>	
Cheesecake (A,C,G,O) 🌾🍷🍷	11
<i>Strawberry sauce · fresh berries</i>	
Daily Sorbet 🌿	4
Chestnut Crème Brûlée (C,G,H,O) 🍷🍷	10

Fish

Tuna Mediterranean Style (A,D,L,N,O) 🌾🍷	31
<i>Tomatoes · capers · sesame · garlic · olives</i>	
Grill Delight for Two (B,D,G,O,R) 🍷	73
<i>Grilled vegetables · tuna steak · calamari · shrimp · mussels</i>	
Grilled Octopus (A,G,H,L,O,R) 🌾🍷	32
<i>Parsnip purée · pine nuts · grilled parsnips · spianata salami salsa · chives</i>	
Sea Bass Fillet (D,G,L,O) 🍷	27
<i>Parsnip purée · grilled parsnips · beurre blanc · char trout caviar · chive oil</i>	

Side Dishes

Mixed Salad (M,O) 🌿	+5
Grilled Seasonal Vegetables (O) 🌿	+7
French Fries (O) 🌿	+6
Mashed Potatoes (G,O) 🌿	+6

Sauces / Dips

Ketchup (O) 🌿	+3
Chimichurri (O) 🌿	+4
Vegan Aioli (M,O) 🌿	+4
Truffle Mayonnaise (C,D,M,O) 🍷🍷	+6
Jalapeño Cheese (C,D,G,M,O) 🍷🍷	+4
Gravy (G,L,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

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2022