



• MENU •



Starters

- Stracciatella di Burrata** (A,C,G,O) 🌾🥚🌿 15
cherry tomatoes · pomegranate · strawberries ·
grilled brioche · basilikum chips · chive oil
- Leek „Fondant“** (H,L,M,O) 🌿 15
plant-based feta espuma · pepper purée ·
pickled red onions · toasted hazelnuts · chive oil
- Beef Tartare** (A,C,G,M,O) 🌾🥚🍖 20
8o8-sauce · shallots · capers · egg yolk ·
chipotle mayonnaise · grilled brioche
- Tuna Tartare** (A,C,D,F,G,N,O) 🌾🥚🐟 18
marinade of yuzu and soy sauce ·
avocado cream · wonton chips · sesame · chives
- Fried Calamari** (H,R,O) 17
black garlic aioli · lemon
- Mixed Appetizer Platter** (G,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 · parmesan ·
spinach · garlic · chives · white wine
- Linguine al Pistacchio** (A,G,H,L,O) 🌾🌿 29
pistachio pesto · roasted pistachios · basil stracciatella
- Linguine al Bleu** (A,G,L,H,O) 🌾🌿 26
blue cheese · spinach · roasted walnuts · chive oil
- Truffle Risotto** (D,G,L,O) 🍷 28
truffle pesto · black truffle · parmesan

Soups

- Gazpacho** (A,F) 🌾🌿 13
tomatoes · pico de gallo ·
garlic croutons · chive oil
- Zucchini Mint Velouté** (A,F,G,L,O) 🌾🌿 12
edamame · garlic croutons · chive oil

Salads

- Caesar Salad** (A,C,D,G,M,O) 🌾🥚🍷🍖 14
romaine lettuce · cherry tomatoes · croutons ·
crispy bacon · capers · parmesan
- Mixed Salad** (M,O) 🌿 10
mixed salad leaves · sun-dried cherry tomatoes · artichoke ·
pomegranate · red radish · honey mustard dressing

Gourmet Additions

King Prawns (B)	3 pcs.	+9
Grilled Octopus	150g	+10
Beef Tenderloin Tips 🍷	100g	+10
Chicken Breast Fillet 🍷	100g	+7

Vegan

- Green Asparagus Risotto** (F,L,O) 🌿 26
baby spinach · grilled asparagus duo ·
crispy capers · chive oil
- 8o8 Vegan Burger** (A,H,O) 🌾🌿 24
french fries · plant-based patty ·
plant-based cheese · lettuce hearts · aioli

🌾 = Gluten 🌿 = Vegetarian 🍷 = Fish
🥚 = Eggs 🌿 = Vegan 🍷 = Meat

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,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

Fish

Suprême de Volaille (G,L,O) 🍷 27
corn-fed chicken · pea purée · fresh peas · baby carrots · port wine demi-glace

Grilled Duck Breast (G,L,O) 🍷 29
celeriac purée · grilled asparagus duo · port wine demi-glace · chive oil

Dry Age Burger (A,C,G,M,O) 🌿🍷🍷 29
french fries · tomatoes · romaine lettuce · onions · cocktail sauce · pickles · cheddar fondue

Rib Eye Steak 100g (O) 🍷 13
CUT starting from 300g · with chimichurri (side dish freely selectable from our selection)

Gentleman Steak 300g (G,L,O) 🍷 44
potato gratin · baby carrots · baby broccoli · spinach cream · port wine demi-glace

Lady's Cut 200g (G,L,O) 🍷 34
potato gratin · baby carrots · baby broccoli · spinach cream · port wine demi-glace

Tuna Steak "Miso Style" (D,F,G,L,O,N) 🍷 31
mashed potatoes · stir-fried vegetables · sesame · chives

Grilled Seafood Selection for Two (B,D,O,R) 🍷 73
tuna steak · calamari · prawns · clams · grilled vegetables

Grilled Octopus (H,L,O,R) 32
parsnip purée · pine nuts · grilled parsnips · spianata salami salsa · chives

Grilled Cod (D,G,L,O) 🍷 27
spinach · green beans · carrots · caviar · beurre blanc sauce

Side Dishes

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

Sauces / Dips

Ketchup (O) 🌿	+3
Chimichurri (O) 🌿	+4
Black Garlic Aioli (H,O) 🌿	+4
Chipotle Mayonnaise (C,G,M,O) 🍷🌿	+6
Jalapeño Cheese (C,G,M,O) 🍷🌿	+4
Port Wine Sauce (G,L,O) 🍷	+5

Desserts

Homemade Tiramisu (A,C,G,O) 🌿🍷🌿 12
ladyfingers · mascarpone · baileys irish cream · cocoa

Coconut Apple Elegance (A,G,O) 🌿🌿 12
fresh strawberries · crumble · basil

Basque Cheesecake (A,C,G,H,O) 🌿🍷🌿 11
chocolate sauce · roasted hazelnuts

Rhubarb Pavlova (C,G,O) 🍷🌿 10

Daily Sorbet 🌿 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