

GREAT  
FOOD

*is like*

GREAT  
SEX.

*The more you have,  
the more*

YOU  
WANT.

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## SOUPS

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	<i>Only as Starter</i>
<b>Cream of Tomato with Gin</b> British Masterpiece	13.50
<b>Minestrone</b> Consommé of Vegetable Soup	13.50

## SALAD

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	<i>Only as Starter</i>
<b>Lettuce</b>	13.50
<b>Corn Salad</b> With Egg, Bacon	19.50
<b>Spinach Salad</b> Egg, Bacon, Pomegranate & Pine Nuts with Honey-Balsamico-Dressing	17.50
<b>Chicory</b> White & Red Chicory refined with Nuts & Orange	16.50

Don't go crazy with the sauces, we have the Spanish sauce.



## STARTERS

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	<i>Only as Starter</i>
<b>Marrow Bone</b> Bonefracture	17.50
<b>Sea Bouquet</b> Shrimps & Squid fried in Olive Oil with Garlic und Chili	24.50
<b>Steak Tatare</b> Beef Filet, only the best piece	28.50
<b>Spanish Smoked Ham</b> Combined with Burrata	24.50
<b>Tomatos &amp; Burrata</b> Tomato Salad served two ways with Burrata	22.50
<b>Ceviche</b> Peruvian specialty with fillet of Dorade, lime juice	24.50

EAT

*is a need*

ENJOY

*is an art*

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## PASTA (HOME MADE) & RISOTTO

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	<i>Only as Starter</i>	<i>Main Course</i>
<b>Tris di Pasta</b> Agnolotti, Triangoli & Mezzelune seasonal filled	27.50	37.50
<b>Truffleravioli</b> Filled with Curd Cheese served with Truffle Sauce	27.50	36.50
<b>Green Tagliatelle</b> With minced Meat (Veal & Beef) on white wine Sauce	26.50	33.50
<b>Taglierini</b> With Pieces of Filet in Tomato Cream Sauce and Basil	28.50	37.50
<b>Fagottino</b> Filled with Truffle Burrata and Zucchini on Tomato Sauce		33.50
<b>Nicotera</b> Taglierini with Veal & Mushroom Cream Sauce		38.50
<b>Risotto with Cime di Rapa</b> With Bacon, Stracchino and Pistachios		32.50
<b>Risotto al Caffé</b> Veal, Espresso, Burrata & Olives, a small Masterpiece		36.50

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## MEAT

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<b>Wienerschnitzel</b> Classic breaded escalope of veal		48.50
<b>Veal-Cordon Bleu (300 gr.)</b> Superb Duo of Meat and Cheese		48.50
<b>Meat Loaf</b> Traditional Treat accompanied with Gravy		38.50
<b>Kikeriki</b> Crispy Chicken in Terracotta Pot served with Chili		41.50
<b>Piccata Milanese</b> Thin in egg breaded veal escalope with Spaghetti Napoli		47.50
<b>Beef Paillard</b> Pounded Prime Filet		59.50
<b>Veal Chop</b> Marinated with Rosemary	400 gr.	64.50
<b>Beef Filet</b> Prime Filet served with Herb Butter or Green Pepper	200 gr. 300 gr.	61.50 92.-

## DEGREE OF DONENESS

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<b>Rare</b>	Rare means Rare. The centre is still raw.
<b>Medium</b>	Still juicy meat and because of that it's very tasty.
<b>Well done</b>	Burned – lets put it this way. You ruined a peace of nature. The cook for sure hates you now. But if you like it like that, well blame yourself.

## SIDE DISHES

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One Side Dish is included in the price.

**Rice, Risotto, French Fries, Mashed Potatoes, Taglierini, Vegetables, Spinach, Cucumber Salad.**

**Each additional Side Dish** 8.50

## FISH

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<b>Grilled Sole</b> (500–600 gr.) With one Side Dish included	63.50
<b>Fried Tunasteak with Sesame</b> Seasoned with sweet Soja-Chili-Dressing	48.50
<b>Jumbo Shrimps Butterfly</b> (8 piece) With Olive Oil, Herbs and Chili	56.50

## SIDE DISHES

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One Side Dish is included in the price.

<b>Rice, Risotto, French Fries, Mashed Potatoes, Taglierini, Vegetables, Spinach, Cucumber Salad.</b>	
<b>Each additional Side Dish</b>	8.50

## VEGETARIAN

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<b>Grilled Mediterraneo</b> Mixed, grilled Vegetables accompanied with Burrata	31.50
<b>Canelloni</b> Filled with Curd and Spinach	33.50

*It's better too*

**ENJOY**

*and to*

**REGRET,**

*than to regret that*

**ONE NOT**

*enjoyed.*





## DESSERT

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<b>Cheesecake with Crumble &amp; Passion Fruit</b>	11.50
<b>Crema Catalana</b>	13.50
<b>Tiramisu</b>	14.50
<b>Panna Cotta with passion fruit</b>	12.50
<b>„Caramelköpfl“</b>	11.50

## DECLARATION OF MEAT

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<b>Beef</b>	Ireland, Australia*
<b>Veal</b>	Switzerland
<b>Chicken</b>	Switzerland

\* Imported Meat can be produced with hormones as performance enhancers, with antibiotics and/or other performance enhancers.

If you have any questions about allergies or intolerances, please contact our service staff.