

## Appetizers & Salads

<i>Soup of the day</i>	€ 6,00
<i>Vitello Tonnato Classico</i>	€ 12,00
<i>Beef Carpaccio</i> <i>with tomato-avocado salad</i>	€ 14,00
<i>Buffallo mozzarella</i> <i>on tomato avocado salad</i>	€ 12,50
<i>Insalata Frutti di Mare</i>	€ 13,50
<i>Deep-fried baby calamari &amp; mussels</i> <i>with tomato slices</i>	€ 12,50
<i>Eggplant timballo</i> <i>with goat cheese on chickpea creme</i>	€ 14,50
<i>Mixed salad</i> <i>with burrata or goat's cheese</i>	€ 6,50
<i>with turkey strips</i>	€ 12,50
<i>€ 12,50</i>	
<i>Aubergine Parmigiana</i>	€ 10,50
<i>Swordfish carpaccio</i> <i>with marinated seaweed and pear tartare</i>	€ 16,50
<i>wild scampis flambéed al 'anis</i> <i>on quinoa-mango salad</i>	€ 17,50
<i>Antipasto Misto</i>	p.P. € 14,50

*All startes available as main course for € 3,00 on top.*

## Pasta

<i>Spaghetti Puttanesca</i>	€ 9,50
<i>Lasagne Classica</i>	€ 10,50
<i>Homemade Rigatoni Bolognese</i>	€ 9,50
<i>Penne Arrabiata</i>	€ 8,00
<i>Homemade Tagliolini with cuttlefish alla carbonara with smoked trout</i>	€ 16,00
<i>Homemade Tagliatelle with truffles and stewed in parmesan</i>	€ 19,00 small portion € 14,50
<i>Homemade Fusilli with beets and avocado pesto</i>	€ 14,50
<i>Lachslasagne mit Spinat und Safrancrème Homemade</i>	€ 12,50
<i>Papardelle with polpo bolognese and pecorino sardo</i>	€ 16,50
<i>Homemade Tagliatelle rossi with scallops and salmon caviar</i>	€ 18,50

*We also offer classic pasta dishes such as agile olio or carbonara.  
Please ask our team !*

*Meat*

*Tagliata of American beef* € 24,00  
*with rocket and parmesan*

*Argentinian beef filet* 200 gr: € 29,50  
*in a salt crust with Barolo-jus* 300 gr: € 36,50

*veal entrecôte* € 28,50  
*on ratatouille in raspberry-rosemaryjus*

*Fish*

*Sea bream* € 22,00  
*grilled with herbs*

*norwegian angler fish* € 28,00  
*with artichoke ragout in basil-liam foam*

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*degustationsmenü - 13 dine*

*From 2 people - a delicious selection of:*

*6 antipasti*  
*3 pasta courses*  
*Fish & meat*  
*2 desserts*

*€ 34,00 pro Person*

*Always Wednesday evening and Sunday evening*  
*outside of trade fair times \* can be ordered until*  
*20:30*

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*Please ask for our further recommendations of today.*

*Desserts*

*Variation of cheese* € 9,50

*Tiramisu* € 6,50

*Warm chocolate cake* € 7,50

*mousse au chocolat* € 6,50  
*on cantuccini base*

*basil creme caramel* € 7,50  
*with almond crumble*

*sorbet of the day* € 7,00

*For two*

*a selection of cheese*  
*with two glasses of red wine* € 17,50  
*with two glasses of dessert wine* € 23,50

*We would be pleased to present you our wine list.*