

[APPETIZERS]

PASTRY ROLLS STUFFED FETA CHEESE GARLIC YOGHURD SALAD DECORATION	€ 9.0
FRIED FETA CHEESE RED ONIONS GARLIC SALAD DECORATION	€ 11.0
BRUSCHETTA (2PIECES) ROASTED BREAD FRESH TOMATOES WITH GARLIC AND BASIL	€ 6.0
BEEF CARPACCIO FRESH MUSHROOMS PARMESAN OLIVE OIL-LEMON-GARLIC DRESSING BALSAMIC GLACE	€ 13.0
	-ON RUCOLA SALAD € 15.0
BEEF CARPACCIO TRUFFLE AND PARMESAN CREAM FLEUR DE SEL	€ 24.0
BEEF TARTARE 120g CUT BY HAND EGG YOLK CAPERS ONION ROASTED-BRAET	€ 19.0
„PASTIRMA“ [TÜRKISH BEEF HAM] SHEEP CHEESE BAKED IN FOIL ONION PICKLED PEPPERES TOMATO	€ 15.0
FRIED GOAT CHEESE TRUFFEL HONEY FRESH TRUFFEL FRESH FRUIT	€ 17.0
SCALLOP [GRATINISED] MANGO CHILLI SALAD DRIED TOMATO	PIECE € 10.0
SMALL MIXED SALAD BALSAMIC-VINEGAR-DRESSING	€ 6.0

[SOUPS]

MINISTRONE FRESH VEGETABLES PARMESAN	€ 8.5
CLEAR PORCINI SOUP „TUSCAN STYLE“ PARMESAN	€ 9.5
POTATO SOUP TRUFFLE OIL FRESH TRUFFLE	€ 15.0

[SALADS]

LARGE FRESH SALAD | GREEN SALADS OF THE SEASON | CUCUMBERS | € 11.0
TOMATOES | CARROTS | RED ONIONS | BALSAMICO-OLIVE OIL-DRESSING

WITH

-LAMB FILLET CA. 120G	€ 15.0	-SLICES OF BEEF CA. 120G	€ 12.0
-TURKEY BREAST CA. 120G	€ 8.0	-FRIED GOAT CHEESE	€ 7.0

[PASTA]

SPAGHETTI „AGLIO/OLIO“ | HOT PEPPERS € 12.0
SPRING ONIONS | FRESH TOMATOES | PARSLEY

- LAMB FILLET CA. 120G € 15.0

-5 PRAWNS € 10.0

PENNE | WHITE WINE-CORCONZOLA-SAUCE | € 14.0
FRESH TOMATOES | SPRING ONIONS | MUSHROOMS

-TURKEY BREAST CA. 120G € 8.0

PENNE | THYME BUTTER | € 12.0
FRESH TOMATOES | GARLIC | SPRING ONIONS

-LAMB FILLET CA. 120G € 15.0

FETTUCINE | FETA CHEESE | ZUCCHINI € 15.0
FRESH TOMATOES | GARLIC AND

-SLICES OF BEEF € 12.0

FETTUCINE | TRUFFLE SAUCE | FRESH TRUFFLE € 24.0

-LAMB FILLET CA. 120G € 15.0

-SLICES OF BEEF € 12.0

[BEEF]

HIP STEAK CA.250G FRIED POTATOES SALAD	€ 20.0
RUMP STEAK CA.250G FRIED POTATOES SALAD	€ 24.0
BEEF TENDERLOIN CA.250 FRIED POTATOES SALAD	€ 32.0
POTATO GRATIN INSTEAD OF FRIED POTATOES	€ 3.0

WITH

-HERB BUTTER	€ 2.0	-PEPPER SAUCE	€ 5.0
-WHITE WINE-GORGONZO SAUCE	€ 5.0	-SHEEP CHEESE SAUCE	€ 5.0
-MADEIRA TRUFFLE JUS FRESH TRUFFLE	€ 15.0		

[VEAL]

VEAL LIVER "BERLIN STYLE" WITH APPLES AND ONIONS MASHED POTATOES, SALAD	€ 25
VEAL SCHNITZEL „ORIGINAL VIENNA STYLE“ CRANBERRIES FRIED POTATOES SALAD	€ 25
SATIMBOCCA ALLA ROMANA (VEAL CUTLET HAM FROM PARMA AND SAGE) WHITE WINE LEMON SAUCE FRIED POTATOES SALAD	€ 26

[LAMB]

LAMB FILLET CA.220G FRIED POTATOES SALAD	€ 26		
POTATO GRATIN INSTEAD OF FRIED POTATOES	€ 3.0		
WITH			
RED WINE-ROSEMARY SAUCE	€ 5.0	-SHEEP CHEESE SAUCE	€ 5.0
-MADEIRA TRUFFLE JUS FRESH TRUFFLE	€ 15.0		

[PORK & POULTRY]

PORK FILLET <small>CA.200G</small> FRIED POTATOES SALAD	€ 18
TURKEY BREAST <small>CA.220G</small> FRIED POTATOES SALAD	€ 17
POTATO GRATIN INSTEAD OF FRIED POTATOES	€ 3.0
WITH	
-PEPPER SAUCE	€ 5.0
-WHITE WINE-GORGONZOLA SAUCE	€ 5.0
MADEIRA TRUFFLE JUS FRESH TRUFFLE	€ 15.0
-SHEEP CHEESE SAUCE	€ 5.0

[FISH]

LEMON SOLE WHITE WINE LEMON BUTTER FETTUCINE SALAD	€ 22
FILLET OF PIKE-PERCH CHAMPAGNE-SAFFRON SAUCE, FETTUCINE SALAD	€ 24

[CHILDREN MENU TO 12 YEARS]

SPAGHETTI (140g) TOMATO CREAM SAUCE	€ 7.0
PORK SCHNITZEL KETCHUP OR MAYO FRIED POTATOES	€ 10.0
4 FISH STICKS WITH FRIED KETCHUP OR MAYO FRIED POTATOES	€ 9.0
TURKEY BREAST HERB BUTTER KETCHUP OR MAYO FRIED POTATOES	€ 12.0

[DESSERT]

HOMEMADE SHERBET FILLED UP WITH PROSECCO (DIFFERENT TYPES)	€ 9.0
LEMON SHERBET FILLED UP WITH PROSECCO	€ 8.0
HOMEMADE TIRAMISU FRESH FRUIT	€ 11.0
CRÈME BRÛLÉE	€ 7.0
CHOCOLATE SOUFFLÉ (WARM) FRESH FRUIT (TIME 20 MIN)	€ 11.0
HOMEMADE RED JELLY VANILLA ICE CREAM	€ 9.0
SCOOP OF ICE-CREAM [VANILLA, CHOCOLATE, STRAWBERRY, LEMON, WALNUT]	€ 3.0
HOT CHOCOLATE-SAUCE	€ 4.0
ADVOCAAT	€ 3.0
PORTION WHIPPED CREAM	€ 2.0

[WINE FOR DESSERT]

KRACHER AUSLESE CUVÉE	0,1L	€ 8.0
AUSTRIA BURGENLAND		
ON THE NOSE A HINT OF SPONGE CAKE, EGGNOG, FRESH GRAPEFRUIT PEEL. ON THE PALATE ELEGANT, JUICY, MINERAL TEXTURE, SWEET ORANGE FRUIT, LIVELY ACID ARC, STICKS VERY WELL. IN THE AFTERTASTE, FINE HERBAL SPICE WITH A CONVINCING LENGTH. VERY GOOD DEVELOPMENT POTENTIAL		

[CHEESE]

CHEESE PLATE	€ 22.0
FETA CHEESE PARMESAN GOAT CHEESE PROVOLONE GORGONZOLA FIG MUSTARD DRIED TOMATOES BLACK OLIVES	

[WINE FOR CHEESE]

APPASSIMENTO "GOLD" CÀ VITTORIA IGT	0,1L	€ 7.5	0,2L	€ 14.0
ITALIA PUGLIA				
FINE NOTES OF DRIED FRUITS AND PLUMS, PLEASANT FLAVOURS AND A HINT OF CHOCOLATE. BEAUTIFULLY FRUITY, HARMONIOUS AND ROUND.				
THE GRAPES ARE DRIED IN THE AIR FOR A WEEK TO TEN DAYS AFTER HARVEST TO CONCENTRATE THE FLAVOURS, ACIDITY AND FRUCTOSE WHILE THE WATER CONTENT EVAPORATES. FERMENTATION IN STAINLESS STEEL TANKS AT STRICTLY CONTROLLED TEMPERATURES FOLLOWED BY A RIPENING PERIOD. FURTHER MATURATION ON THE BOTTLES. WITH INTENSE PASTA DISHES, FINE ITALIAN CASSEROLES OR DARK MEAT WITH STRONG SAUCES.				