

# MENÜ 2017

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DEAR GUESTS, WE LIKE TO SERVE BIGGER GROUPS A SET MENU IN OUR INTIMATE RESTAURANT. WHICH MEANS WE BRING BIG PLATES OF FOOD, COURSE AFTER COURSE, AND PLACE THEM IN THE MIDDLE OF THE TABLE AND YOU EAT EVERYTHING TOGETHER. TYPICAL ITALIAN DINNER STYLE: SHARING AND TRYING EVERYTHING. IT IS ALSO THE BEST WAY TO GET TO KNOW OUR KITCHEN IN IT'S WHOLE VARIETY. HERE YOU CAN FIND THE MENU SUGGESTIONS, PLEASE CHOOSE ONE MENU FOR ALL OF YOU AND WRITE US WHICH ONE IT IS. VEGETARIANS OR PEOPLE WHO HAVE ALLERGIES WILL GET AN ALTERNATIVE OPTION, JUST TELL YOUR WAITER YOUR PERSONAL WISHES. WE ARE COOKING FRESH, WE USE SEASONAL INGREDIENTS SO THE MENU MIGHT DIFFER SLIGHTLY IN REALITY. SEE YOU SOON!

## MENU I

- . SPINACH SALAD WITH BACON UND PARMESAN
- . BEEF CARPACCIO WITH ROCKET UND PARMESAN
- . CAPONATA SICILIANA – EGG PLANT SALAD SWEET AND SOUR
  
- . TORTELLONI FILLED WITH MUSHROOMS IN ROSMARIN-BUTTER
  
- . HOMEMADE CAVATELLI AL RAGÚ
  
- . MIXED DESSERT

28 EURO PER PERSON

## MENÜ II

- . SPINACH SALAD WITH BACON AND PARMESAN
- . BEEF CARPACCIO WITH ROCKET UND PARMESAN
- . FISHCARPACCIO
- . CAPONATA SICILIANA – EGG PLANT SALAD SWEET AND SOUR
  
- . TORTELLONI FILLED WITH MUSHROOMS IN ROSMARIN-BUTTER
  
- . COD IN GUAZZETTO
  
- OR
  
- . BOEUF BOURGIGNON ON POLENTA
  
- . MIXED DESSERT

33 EURO PER PERSON



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## MENÜ III

- . SPINACH SALAD WITH BACON AND PARMESAN
- . TONNO DI CONIGLIO – HOMEMADE RABBIT AS A TUNA
- . SQUID IN BLACK SUCE
- . CAPONATA SICILIANA – EGG PLANT SALAD SWEET AND SOUR
  
- . TORTELLONI FILLED WITH MUSHROOMS IN ROSMARIN-BUTTER
- . HOMEMADE CAVATELLI AL RAGÚ
  
- . LAMB KARREE WITH HERB CRUST

OR

- . SWORDFISH STEAK FROM THE GRILL WITH VEGETABLES
  
- . MIXED DESSERT

38 EURO PER PERSON

## MENÜ IV

- . SPINACH SALAD WITH BACON AND PARMESAN
- . CARNE SALATA – HOMEMADE BÜNDNERFLEISCH
- . GRATINATED SCALLOPS
- . CAPONATA SICILIANA – EGG PLANT SALAD SWEET AND SOUR
  
- . TORTELLONI FILLED WITH MUSHROOMS IN ROSMARIN-BUTTER
- . TAGLIATELLE RAGU
  
- . TUNA/SWORD FISH FROM THE GRILL

ODER

- . OSSO BUCO IN WHITEWINE AND THYME
  
- . MIXED DESSERT

45 EURO PER PERSON