

M E N U



Starters

- Foam soup of Hokkaido pumpkin** 9,90
Roasted pumpkin seeds / Pumpkin seed oil
- Green lentil soup** ✓ 8,90
Vegetables and spices
- Semer roll alla Vitello Tonnato** 15,90
Tuna cream / Fried capers / Pane Carasau / Wild herb salad
- Carpaccio of US beef** 16,90
Arugula / Shaved Parmigiano / Pine nuts / Balsamic olive oil
- Cajun Tuna Tataki** 19,90
Avocado / Sesame / Teriyaki / Peanut-corn crunch
- Viora Salad** 13,90
Seasonal leaf salad / Dried tomatoes / Sprouts / Cucumber / Croutons / House dressing
- US Beef Salad** 19,90
Slices of roast beef / Cherry tomatoes / Cucumber / Red onions / Honey-soy-sesame dressing



Pasta

- Strozzapreti Hokkaido** 16,90
Mascarpone / Hokkaido pumpkin / Roasted pumpkin seeds / Pumpkin seed oil
- Gnocchi** 16,90
Baby spinach / Gorgonzola / Walnuts / Parmigiano
- Octopus-Shrimp-Carbonara-Paccheri** 20,90
Octopus / Shrimp / Prosciutto Crudo / Lemon
- Salsiccia e Funghi-Tagliatelle** 16,90
Salsiccia / Mixed mushrooms / Arugula / Parmigiano



Meat

- Black Angus rump steak** 29,90
Choice of side dish
- Black Angus entrecôte** 34,90
Choice of side dish
- Black Angus beef fillet** 39,90
Choice of side dish



Fish

- King prawns** 32,90
Wild herb salad / Toasted bread / Lime aioli
- Salmon steak** 29,90
Sesame / Creamed spinach / Mashed potatoes / Wasabi crunch



Vegetarian

- Yellow Curry Tofu** ✓ 16,90
Basmati rice / Vegetables / Tofu / Cashew nuts
- Risotto Carnaroli** 16,90
Fried king oyster mushrooms / Parmesan crunchy



Sauces & Dips

Herb butter

Pepper sauce

Chimichurri

Spicy BBQ sauce

each 4,90

All sauces are freshly
handmade in our kitchen.

Side Dishes

Grilled vegetables

Rosemary potatoes

Mashed potatoes with roasted onions

Green asparagus

each 4,90

Desserts

Tiramisu Classico

Vanilla / Mascarpone / Espresso
8,90

Crème Brûlée

Vanilla / Seasonal fruits
8,90

Chocolate soufflé

Seasonal fruits / Ice cream
8,90

Raspberry tartlet

Berries / White chocolate / Ice cream
8,90

Vodka sorbet

Choice of cassis or lemon
11,90

We use only 100% pure
olive oil from Apulia.

Please inform us of any allergies
or special dietary requirements.

Some of our dishes may be raw
or unpasteurized.

All prices are in euros and include VAT.



DRINKS

Softdrinks

	0,25 l	0,75 l
Taunusquelle Medium	3,25	6,90
Taunusquelle Naturelle	3,25	6,90

	0,2 l
Coca-Cola, Coca-Cola Zero	3,25
Fanta, Sprite, Mezzo Mix	3,25
Bitter Lemon	3,25
Ginger Ale	3,25
Tonic Water	3,25
Apple juice, Apple spritzer	3,25

Aperitivi

Sanbittèr / Crodino	3,25
Martini Bianco / Rosso	4,95
Campari Soda	6,95
Campari Orange	8,95
Aperol Spritz	8,95
Hugo	8,95
Lillet Wild Berry	8,95
Lillet White Peach	8,95
Sarti Spritz	9,95
Limoncello-Spritz	8,95

	0,1 l
Prosecco	5,50
Champagner Veuve Clicquot Brut	13,95
Champagner Veuve Clicquot Rosé	16,95

Beer

König Pilsener	0,3 l	3,25	0,4 l	5,50
König Pilsener non-alcoholic	0,33 l	3,25		
Benediktiner Weissbier			0,5 l	4,95
Benediktiner Hell	0,3 l	3,25	0,5 l	6,25

Wine

Open White Wines

	0,1 l	0,2 l
Grauburgunder	4,25	7,90
Chardonnay	4,25	7,90
Lugana	4,25	7,90
Riesling	4,25	7,90

Open Rosé

	0,1 l	0,2 l
Rosé	4,25	7,90

Open Red Wines

	0,1 l	0,2 l
Primitivo	4,25	7,90
Merlot	4,25	7,90
Cabernet Sauvignon	4,25	7,90
Bordeaux Supérieur	4,25	8,50

A good wine tells
its own story.

We'll help you find
the right storyteller.

