

DRINKS

Softdrinks

	0,25 l	0,75 l
Taunusquelle Medium	3,90	7,90
Taunusquelle Naturelle	3,90	7,90

	0,2 l
Coca-Cola, Coca-Cola Zero	3,90
Fanta, Sprite, Mezzo Mix	3,90
Bitter Lemon	3,90
Ginger Ale	3,90
Tonic Water	3,90
Apple juice, Apple spritzer	3,90

Aperitivi

Sanbittèr / Crodino	4,90
Martini Bianco / Rosso	6,90
Campari Soda	7,90
Campari Orange	8,90
Aperol Spritz	9,90
Hugo	9,90
Lillet Wild Berry	9,90
Lillet White Peach	9,90
Sarti Spritz	11,90
Limoncello-Spritz	9,90

Sparkling Wine

	0,1 l
Prosecco	6,50
Champagner Veuve Clicquot Brut	15,90
Champagner Veuve Clicquot Rosé	19,90

Beer

König Pilsener	0,3 l	4,50	0,4 l	6,50
König Pilsener non-alcoholic	0,33 l	3,90		
Benediktiner Weissbier			0,5 l	5,90
Benediktiner Hell non-alcoholic	0,3 l	3,90		
Benediktiner Hell	0,3 l	4,50	0,5 l	6,90

All prices are in euros and include VAT.

Wine

Open White Wines

	0,1 l	0,2 l
Chardonnay I Cantina di Custoza	4,90	8,50
Lugana I Terre di Romolo	4,90	8,50
Grüner Veltliner I Pfaffl	4,90	8,50
Grauer Burgunder I G.A. Schneider	4,90	8,50
Riesling Trocken I Weingut Jakob Jung	4,90	8,50

Open Rosé

	0,1 l	0,2 l
Rosé Bardolino Chiaretto I Cantina di Custoza	4,90	8,50

Open Red Wines

	0,1 l	0,2 l
Montepulciano I Il Mio	4,90	8,50
Primitivo I Il Mio	4,90	8,50
Nero D'Avola I Il Mio	4,90	8,50
Chateau Martinon	5,90	10,90
Zweigelt „Selection“ Salzl	6,90	12,90

A good wine tells
its own story.

We'll help you find
the right storyteller.



M E N U

Starters

Red Lentil Cream Soup 	12,90
Coconut foam Vegetable dumpling	
Burrata on Ox Heart Tomato Carpaccio	18,90
Rocket pesto Basil dressing	
Semerolle à la Vitello Tonnato	17,90
Tender veal Tuna cream Capers	
Beef Carpaccio alla Cipriani	18,90
Wafer-thin sliced Rocket Parmesan cream	
Calamaretti on Baby Spinach Salad	22,90
Tropea onions Citrus vinaigrette	
Cajun Tuna Tataki	22,90
Avocado cream Sesame Teriyaki Wasabi crunch	
Viora Caesar Salat	15,90
Romaine Cherry tomatoes Croutons Parmigiano	
Optional with <i>chicken breast strips</i> +7,90, <i>beef fillet tips</i> or <i>king prawns</i> +10,90	

Pasta

Gnocchi	16,90
Young spinach Gorgonzola Walnut	
Conchiglie Salsiccia e Funghi	18,90
Salsiccia Aromatic mushrooms Rocket Parmigiano	
Sedani	20,90
Avocado cream Creamy burrata Basil Cherry tomatoes	
Tagliatelle with Courgette & Calamaretti	22,90
Courgette julienne Fine cream sauce Cherry tomatoes	
Octopus Prawn Carbonara Paccheri	26,90
Crustacean cream Octopus Prawns Prosciutto crudo	

Meat *each served with a side dish of your choice*

Sirloin Steak	26,90
Tender Juicy	
Black Angus Rump Steak	31,90
With fat rim Bold in flavour	
Black Angus Entrecôte	42,90
Heavily marbled Particularly aromatic	

Fish

Salmon Fillet	32,90
Lemon butter sauce Quinoa Ratatouille	
Tuna Steak	38,90
Pizzaiola sauce Kut-Kut	
King Prawns	35,90
Saffron risotto	

Vegetarian

Viora Bowl 	20,90
Quinoa Fresh vegetables Falafel	
Risotto al Tartufo	26,90
Stirred creamy Shiitake mushrooms Parmesan crunch	



Sauces & Dips

Pepper sauce

Herb butter

Tomato chili butter

Chimichurri

Truffle mayonnaise

each 4,90

*All sauces are freshly
handmade in our kitchen.*

Side Dishes

Mediterranean vegetables

Kut-Kut

French fries

Mashed potato with roasted onions

Polenta

each 5,90

Desserts

Tiramisu Classico

Vanilla | Mascarpone | Espresso
9,90

Crème Brûlée

Vanilla | Seasonal fruits
9,90

Raspberry Tartlet

Berries | White chocolate | Scoop of ice cream
9,90

Chocolate Soufflé

Seasonal fruits | Scoop of ice cream
9,90

Vodka Sorbet

Choice of blackcurrant or lemon
12,90

*Please inform us of any
allergies or special dietary
requirements.
All prices are in euros
and include VAT.*

