

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
Schloss VAUX Brut	8,90
Schloss VAUX ROSÉ	9,90
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

Wine

Open White Wines

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

Open Rosé

	0,1 l	0,2 l
Rosé Bardolino Chiaretto Cantina di Custoza	4,90	8,50
Whispering Angel Château d'Esclans Cotes de Provence	8,90	15,90

Open Red Wines

	0,1 l	0,2 l
Montepulciano Il Mio	4,90	8,50
Primitivo Il Mio	4,90	8,50
Nero D`Avola 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.



All prices are in euros and include VAT.

M E N U

Starters

Red Lentil Cream Soup 	9
Coconut foam Vegetable dumpling	
Burrata on Ox Heart Tomato Carpaccio	18
Rocket pesto Basil dressing	
Semerolle à la Vitello Tonnato	16
Tender veal Tuna cream Capers	
Beef Carpaccio alla Cipriani	18
Wafer-thin sliced Rocket Parmesan cream Pine nuts	
Calamaretti on Baby Spinach Salad	20
Tropea onions Citrus vinaigrette	
Cajun Tuna Tataki	20
Avocado cream Sesame Teriyaki Wasabi crunch	
Viora Caesar Salat	14
Romaine Cherry tomatoes Croutons Parmigiano	
Optional with <i>chicken breast strips +7, beef fillet tips or king prawns +10</i>	

Pasta

Gnocchi	15
Young spinach Gorgonzola Walnut	
Conchiglie Salsiccia e Funghi	17
Salsiccia Aromatic mushrooms Rocket Parmigiano	
Sedani	18
Avocado cream Creamy burrata Basil Cherry tomatoes	
Tagliatelle with Courgette & Calamaretti	20
Courgette julienne Fine cream sauce Cherry tomatoes	
Octopus Prawn Carbonara Paccheri	22
Crustacean cream Octopus Prawns Prosciutto crudo	

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

Sirloin Steak	28
Tender Juicy	
Black Angus Rumpsteak	31
With fat rim Bold in flavour	
Black Angus Beef Fillet	42
Finely marbled Butter-tender Exceptionally flavorful	

Fish *each served with a sauce of your choice*

Salmon Fillet	29
Saffron risotto	
Tuna Steak	34
Quinoa with Ratatouille	
King Prawns	32
Wild Herb Salad Lime Aioli	

Vegetarian

Viora Bowl 	18
Quinoa Fresh vegetables Falafel	
Risotto al Tartufo	24
Stirred creamy Freshly shaved truffle Parmesan crunch	



Sauces & Dips

Pepper sauce

Herb butter

Grand Marnier Sauce

Chimichurri

Truffle mayonnaise

Red wine jus

each 4

*All sauces are freshly
handmade in our kitchen.*

Side Dishes

Mediterranean vegetables

Potato Mille-feuille

French fries

Mashed potato with roasted onions

each 5

Desserts

Tiramisu Classico

Vanilla | Mascarpone | Espresso
9

Crème Brûlée

Vanilla | Seasonal fruits
9

Chocolate Soufflé

Seasonal fruits | Scoop of ice cream
9

Vodka Sorbet

Choice of blackcurrant or lemon
12

*We use exclusively 100 %
pure olive oil from Puglia.*

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

