



MENÜ 2018

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

- . VEG FILLED TORTELLONI IN HERB(SAGE OR ROSMARIN)-BUTTER

- . HOMEMADE PASTA AL RAGÚ CLASSICO

- . MIXED DESSERT

30 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

- . VEG FILLED TORTELLONI IN HERB(SAGE OR ROSMARIN)-BUTTER

- . FISH OF THE DAY AND VEAL GOULASCH

- . MIXED DESSERT

35 EURO PER PERSON

MENÜ 2018



MENÜ III

- . SPINACH SALAD WITH BACON AND PARMESAN
- . CARNE SALADA – HOMEMADE HAM FROM BEEF FILET
- . GRATINETED SCALLOPS
- . CAPONATA SICILIANA – EGG PLANT SALAD SWEET AND SOUR

. VEG FILLED TORTELLONI IN HERB(SAGE OR ROSMARIN)-BUTTER

. BOEUF BOURGUIGNON AND FISH OF THE DAY

. MIXED DESSERT

39 EURO PER PERSON

MENÜ IV

- . SPINACH SALAD WITH BACON AND PARMESAN
- . CARNE SALADA – HOMEMADE HAM FROM BEEF FILET
- . GRATINATED SCALLOPS
- . CAPONATA SICILIANA – EGG PLANT SALAD SWEET AND SOUR

. TORTELLONI FILLED WITH MUSHROOMS IN ROSMARIN-BUTTER

. HOMEMADE PASTA AL RAGÚ CLASSICO

. FISH OF THE DAY AND BOEUF BOURGUIGNON

. MIXED DESSERT

43 EURO PER PERSON