

## [APPETIZERS]

|   |              |
|---|--------------|
| PASTRY ROLLS STUFFED   FETA CHEESE  <br>SALAD DECORATION  | € 8          |
| FRIED FETA CHEESE   RED ONIONS   GARLIC  <br>SALAD DECORATION   | € 9          |
| BRUSCHETTA (2PIECES)<br>ROASTED BREAD   FRESH TOMATOES WITH GARLIC AND BASIL  | € 6          |
| BEEF TARTARE WITH TRUFFLE   ROASTED-FOCACCIA-BRAET  <br>SALAD DECORATION  | € 19         |
| BEEF CARPACCIO   FRESH MUSHROOMS   PARMESAN  <br>OLIVE OIL-LEMON-GARLIC DRESSING   BALSAMIC GLACE  <br>-ON RUCOLA SALAD | € 11<br>€ 13 |
| BEEF CARPACCIO   FRESH TRUFFLE<br>PARMESAN   TRUFFLE OIL  | € 21         |
| „PASTIRMA“ [TÜRKISH BEEF HAM]   SHEEP CHEESE   BAKED IN FOIL  <br>ONION   PICKLED HOT PEPPERES   TOMATO                 | € 15         |
| „TRÜFFEL TELLER“<br>TRUFFLE SALAMI   FENNEL SALAMI   PARMA HAM   PARMESAN  <br>DRIED TOMATOES   BLACK OLIVES            | € 20         |
| 3 SCALOPS   TRUFFED   AVOCADO CREAM   | € 19         |
| FRIED GOAT CHEESE   TRUFFEL HONEY   FRESH TRUFFEL<br>FRESH FRUIT  | € 17         |
| SMALL MIXED SALAD WITH BALSAMIC-VINEGAR-DRESSING  | € 6          |

## [SOUPS]

|  |      |
|--|------|
| MINISTRONE   FRESH VEGETABLES   PARMESAN     | € 8  |
| CLEAR PORCINI SOUP „TUSCAN STYLE“   PARMESAN | € 9  |
| POTATO SOUP   TRUFFLE OIL   FRESH TRUFFLE    | € 14 |

## [SALADS]

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| LARGE FRESH SALAD   GREEN SALADS OF THE SEASON   CUCUMBERS  <br>TOMATOES   CARROTS   RED ONIONS   BALSAMICO-OLIVE OIL-DRESSING | € 10 |
| -FRIED TURKEY   PARMESAN   | € 17 |
| -FRIED GOAT CHEESE   FRIED TOMATOES   TRUFFLE-HONEY  | € 19 |
| GRILLED LAMB FILLET   RUCOLA SALAD   PARMESAN  | € 20 |

## [PASTA]

|   |      |
|---|------|
| SPAGHETTI „AGLIO/OLIO“   HOT PEPPERS<br>SPRING ONIONS   FRESH TOMATOES   PARSLEY                        | € 10 |
| - LAMB FILLET   | € 20 |
| -PRAWNS   | € 20 |
| -SLICES OF BEEF   | € 20 |
| PENNE WITH TURKEY BREAST<br>WHITE WINE-CORGONZOLA-SAUCE   FRESH TOMATOES  <br>SPRING ONIONS   MUSHROOMS | € 18 |
| PENNE   THYME BUTTER   LAMB FILLET<br>FRESH TOMATOES   GARLIC   SPRING ONIONS                           | € 20 |
| FETTUCCHINE   FETA CHEESE   ZUCCHINI<br>FRESH TOMATOES   GARLIC AND                                     | € 15 |
| -SLICES OF BEEF   | € 25 |
| FETTUCCHINE   TRUFFLE SAUCE   FRESH TRUFFLE   | € 24 |

## [BEEF]

|  |      |
|--|------|
| BEEF LIVER „VENETIAN STYLE“ SAGE BUTTER<br>MASHED POTATOES   SALAD             | € 16 |
| RUMP STEAK   HERBS BUTTER<br>FRIED POTATOES   SALAD                            | € 24 |
| RUMP STEAK   PEPPER SAUCE<br>FRIED POTATOES   SALAD                            | € 27 |
| FILLET OF BEEF ON GORGONZOLA SAUCE<br>POTATO GRATIN, SALAD                     | € 34 |
| FILLET OF BEEF   MADEIRA-TRUFFLE JUS   FRESH TRUFFLES<br>POTATO GRATIN   SALAD | € 42 |

## [VEAL]

|   |      |
|---|------|
| VEAL LIVER “BERLIN STYLE”   WITH APPLES AND ONIONS<br>MASHED POTATOES, SALAD                                    | € 25 |
| VEAL SCHNITZEL „ORIGINAL VIENNA STYLE“<br>CRANBERRIES   FRIED POTATOES   SALAD                                  | € 25 |
| SATIMBOCCA ALLA ROMANA (VEAL CUTLET HAM FROM PARMA AND SAGE)<br>WHITE WINE LEMON SAUCE   FRIED POTATOES   SALAD | € 26 |

## [LAMB]

|  |      |
|--|------|
| LAMB FILLET   RED WINE-ROSEMARY SAUCE<br>FRIED POTATOES   SALAD              | € 26 |
| LAMB FILLET   MADEIRA-TRUFFEL JUS   FRESH TRUFFLES<br>FRIED POTATOES   SALAD | € 38 |

## [PORK]

|  |      |
|--|------|
| PORK FILLET   PEPPER SAUCE<br>FRIED POTATOES   SALAD                         | € 18 |
| PORK FILLET   MADEIRA-TRUFFEL JUS   FRESH TRUFFLES<br>FRIED POTATOES   SALAD | € 30 |

## [POULTRY]

|  |      |
|--|------|
| TURKEY BREAST   FETA CHEESE SAUCE<br>POTATO GRATIN   SALAD | € 17 |
| BARBERIE DUCK BREAST „À L'ORANGE“<br>POTATO GRATIN, SALAD  | € 25 |

## [FISH]

|  |      |
|--|------|
| LEMON SOLE   CHAMPAGNEBUTTER<br>FETTUCCHINE   SALAD                    | € 22 |
| FILLET OF PIKE-PERCH   CHAMPAGNE-SAFFRON SAUCE,<br>FETTUCCHINE   SALAD | € 24 |

## [CHILDREN MENU] [TO 12 YEARS]

|  |                    |     |
|--|--------------------|-----|
| SPAGHETTI (140G)                           | TOMATO CREAM SAUCE | € 6 |
|  | BOLOGNESE          | € 8 |
| PORK SCHNITZEL<br>FRIED POTATOES           |                    | € 9 |
| 4 FISH STICKS WITH FRIED<br>FRIED POTATOES |                    | € 8 |

## [DESSERT]

|   |      |
|---|------|
| HOMEMADE SHERBET FILLED UP WITH PROSECCO (DIFFERENT TYPES)            | € 9  |
| LEMON SHERBET FILLED UP WITH PROSECCO                                 | € 8  |
| HOMEMADE TIRAMISU   FRESH FRUIT                                       | € 10 |
| CRÈME BRÛLÉE  | € 7  |
| CHOCOLATE SOUFFLÉ (WARM)   FRESH FRUIT (TIME 20 MIN)                  | € 11 |
| HOMEMADE RED JELLY   VANILLA ICE CREAM                                | € 9  |
| SCOOP OF ICE-CREAM<br>[VANILLA, CHOCOLATE, STRAWBERRY, LEMON, WALNUT] | € 3  |
| HOT CHOCOLATE-SAUCE   | € 3  |
| ADVOCAAT  | € 3  |
| PORTION WHIPPED CREAM   | € 2  |

## [CHEESE]

|  |      |
|--|------|
| CHEESE PLATE   | € 21 |
| FETA CHEESE   PARMESAN   GOAT CHEESE   PROVOLONE   GORGONZOLA  <br>FIG MUSTARD   DRIED TOMATOES   BLACK OLIVES |      |

## [WINE]

### [-FOR DESSERT]

|  |          |             |
|--|----------|-------------|
| KRACHER AUSLESE CUVÉE  | 0,1L € 8 | 0,375L € 25 |
| ÖSTERREICH - BURGENLAND  |          |             |
| IN DER NASE EIN HAUCH VON BISKUIT, EIERLIKÖR, FRISCHE GRAPEFRUITSCHALEN.<br>AM GAUMEN ELEGANT, SAFTIG, MINERALISCHE TEXTUR, SÜSSE ORANGENFRUCHT,<br>LEBENDIGER SÄUREBOGEN, BLEIBT SEHR GUT HAFTEN. IM NACHHALL FEINE KRÄUTERWÜRZE BEI ÜBERZEUGENDER<br>LÄNGE. SEHR GUTES ENTWICKLUNGSPOTENZIAL |          |             |

### [-FOR CHEESE]

|   |            |           |
|---|------------|-----------|
| APPASSIMENTO "GOLD" CÀ VITTORIA IGT   | 0,1L € 6.5 | 0,2L € 12 |
| FEINE NOTEN VON GETROCKNETEN FRÜCHTEN UND PFLAUMEN,<br>ANGENEHME WÜRZAROMEN UND EIN HAUCH SCHOKOLADE,<br>SCHÖN FRUCHTBETONT, HARMONISCH UND RUND. |            |           |