

[APPETIZERS]

PASTRY ROLLS STUFFED FETA CHEESE GARLIC YOGHURD SALAD DECORATION	€ 9
FRIED FETA CHEESE RED ONIONS GARLIC SALAD DECORATION	€ 11
BRUSCHETTA (2PIECES) ROASTED BREAD FRESH TOMATOES WITH GARLIC AND BASIL	€ 7
BEEF CARPACCIO FRESH MUSHROOMS PARMESAN OLIVE OIL-LEMON-GARLIC DRESSING BALSAMIC GLACE -WITH ROCKET SALAD	€ 15 € 16.5
BEEF CARPACCIO TRUFFLE AND PARMESAN CREAM FLEUR DE SEL	€ 25
BURRATA TOMATO RASPBERRY VINAIGRETTE OLIVE OIL BASIL ZUPFCROÛTONS	€ 14
„PASTIRMA“ [TÜRKISH BEEF HAM] SHEEP CHEESE BAKED IN FOIL ONION PICKLED PEPPERES TOMATO	€ 16
FRIED GOAT CHEESE TRUFFEL HONEY FRESH TRUFFEL FRESH FRUIT	€ 18
TRUFFLED POTATO CARPACCIO GRATIN PARMESAN TRUFFLE OIL FRESH TRUFFLE	€ 18
SMALL MIXED SALAD BALSAMIC-VINEGAR-DRESSING	€ 6

[SOUPS]

MINISTRONE FRESH VEGETABLES PARMESAN	€ 8.5
CLEAR PORCINI SOUP „TUSCAN STYLE“ PARMESAN	€ 9.5
POTATO SOUP TRUFFLE OIL FRESH TRUFFLE	€ 15

[SALADS]

FRESH LARGE SALAD WITH SEASONAL LEAF SALADS	€ 12
CUCUMBERS TOMATOES CARROTS RED ONIONS PEPPERONI BALSAMIC OLIVE OIL DRESSING	
-LAMB FILLET CA. 80G	€ 12
-CATTLE STRIPS CA. 80G	€ 10
-TURKEY STRIPS CA. 80G	€ 7
-FRIED GOAT CHEESE	€ 6

[VEGETARIAN]

MIXED VEGETABLES	€ 15
BROCCOLI CAULIFLOWER BEANS TOMATOES ZUCCHINI AUBERGINE GARLIC TOMATO SAUCE	
STUFFED AUBERGINE	€ 16
SHEEP'S CHEESE PEPPERS TOMATO GARLIC TOMATO SAUCE	
TRUFFLE RISOTTO	€ 27
PARMESAN FRESH TRUFFLE	

[PASTA]

SPAGHETTI "AGLIO/OLIO" CA.180G	€ 11
CHILLI FRESH TOMATOES LEEK ONIONS PARSLEY (SPICY)	
-LAMB FILLET CA.80G	€ 12
-SHRIMP 5 PCS.	€ 12.5
PENNE WHITE WINE-GORGONZOLA SAUCE CA.160G	€ 14
FRESH TOMATOES LEEK ONIONS CHAMPIGNONS	
TURKEY STRIPS CA. 80G	€ 7
PENNE THYME BUTTER CA.180G	€ 12
FRESH TOMATOES GARLIC LEEK ONIONS	
-LAMB FILLET CA.80G	€ 12
FETTUCINE SHEEP'S CHEESE ZUCCHINI CA.160G	€ 15
FRESH TOMATOES LEEK ONIONS GARLIC	
FETTUCINE IN FINE TRUFFLE SAUCE CA.180G	€ 24
FRESH TRUFFLE	

[CHILDREN MENU TO 12 YEARS]

SPAGHETTI CA.140G TOMATO CREAM SAUCE	€ 7
TURKEY SCHNITZEL	€ 10
KETCHUP OR MAYO FRIED POTATOES	
4 FISH STICKS WITH FRIED	€ 9
KETCHUP OR MAYO FRIED POTATOES	

[MEAT & FISH]

BEEF LIVER CA.180G „VENEZIAN STYLE“ SAGEBUTTER MASHED POTATOES SALAD	€ 19
RUMP STEAK CA.200G HERB BUTTER FRIED POTATOES SALAD	€ 27
BEEF TENDERLOIN CA.200G HERB BUTTER FRIED POTATOES SALAD	€ 35
-PEPPER SAUCE € 5	-WHITE WINE-GORGONZO SAUCE € 5
-SHEEP CHEESE SAUCE € 5	-MADEIRA TRUFFLE JUS € 16 FRESH TRUFFLE
VEAL LIVER CA.200G „BERLIN STYLE“ WITH APPLES AND ONIONS MASHED POTATOES, SALAD	€ 27
VEAL SCHNITZEL CA.200G „ORIGINAL VIENNA STYLE“ CRANBERRIES FRIED POTATOES SALAD	€ 27
LAMB FILLET CA.220G RED WINE-ROSEMARY SAUCE FRIED POTATOES SALAD	€ 29
LAMB FILLET CA.220G MADEIRA TRUFFLE JUS FRESH TRUFFLE FRIED POTATOES SALAD	€ 39
PORK FILLET CA.220G PEPPER SAUCE FRIED POTATOES SALAD	€ 20
TURKEY BREAST CA.220G SHEEP CHEESE SAUCE FRIED POTATOES SALAD	€ 19
INVOLTINI OF TURKEY (BREADED) WHITE WINE SAUCE ROCKET SALAD DRIED TOMATOES FILLED FETTUCCHINE SALAD	€ 23
FILLET OF PIKE-PERCH CHAMPAGNE-SAFFRON SAUCE, FRIED POTATOES SALAD	€ 27
LEMON SOLE WHITE WINE LEMON BUTTER FRIED POTATOES SALAD	€ 26
POTATO GRATIN INSTEAD OF FRIED POTATOES	€ 5

[DESSERT]

HOMEMADE SHERBET FILLED UP WITH PROSECCO (DIFFERENT TYPES)	€ 9
LEMON SHERBET FILLED UP WITH PROSECCO	€ 8
HOMEMADE TIRAMISU FRESH FRUIT	€ 12
CRÈME BRÛLÉE	€ 7
CHOCOLATE SOUFFLÉ (WARM) FRESH FRUIT (TIME 20 MIN)	€ 13
HOMEMADE RED JELLY VANILLA ICE CREAM	€ 9
SCOOP OF ICE-CREAM [VANILLA, CHOCOLATE, STRAWBERRY, LEMON, WALNUT]	€ 3
PORTION WHIPPED CREAM	€ 2