



## MENU OF THE MONTH

<b>BEETROOT CARPACCIO</b> with rocket salad, pamesan and orange sauce (M)	€ 12,00
<b>FAWN BACK</b> with potato-squash gratin and red cabbage (C, G, L)	€ 27,00
<b>CINNAMON PARFAIT</b> with sour cherry ragout (C, G)	€ 8,00
<b>MENU PRICE:</b>	€ 42,00

## COLD STARTERS

<b>INSALATA CAPRESE</b> Tomatoes with burrata and basil (G,H,L,O)	€ 10,00
<b>ANTIPASTI</b> Mixed italian Antipasti with marinated specialities of vegetable and meat (H,L,M,O,P)	€ 13,00
<b>VITELLO TONNATO</b> Thin slices of veal with tuna sauce and capers (C,D,G,H,M,O)	€ 15,00
<b>BEEF CARPACCIO</b> Thin slices of beef with truffled cream and pamesan (G,H,M,O,L)	€ 15,00
<b>TARTARE OF TUNA</b> with lemon aioli (C,D,L,H,M,N,O)	€ 15,00

## WARM STARTERS

### FROM OUR GRILL:

<b>CALAMARI</b> Grilled calamari with garlic (G,P)	€ 15,00
<b>OCTOPUS</b> Grilled octopus with sweet potato cream and citrus salad (B,G,O)	€ 16,00
<b>GRILLED SCALLOPS</b> with cream of cauliflower and passion fruit (G,L)	€ 18,00

Prices incl. all dues and taxes · excl. Cover € 2,00 (G)





## SALADS

<b>MIXED SALAD (L,M,O)</b>	<b>€ 6,00</b>
<b>ROCKET SALAD (L,M,O)</b>	<b>€ 6,00</b>
<b>GREEN SALAD</b> with oven-roasted eggplant and grilled goat-cheese (G,L,M,O)	<b>€ 13,00</b>

## SOUPS

<b>MINISTRONE</b> Italian vegetable-soup with orecchiette (A,L,O)	<b>€ 5,00</b>
<b>CAULIFLOWER-CREAM-SOUP (G,L)</b>	<b>€ 6,00</b>
<b>MEDITERRANEAN FISH-SOUP WITH SAFFRON (D,L,O,B)</b>	<b>€ 9,00</b>

## PASTA & RISOTTO

<b>ORECCHIETTE</b> with peperonata and grilled goat-cheese (A,G,O)	<b>€ 13,00</b>
<b>PORCINI-TORTELLINI</b> with sage butter (A,G,L)	<b>€ 14,00</b>
<b>BLACK NOODLES</b> with filet of seabass and lemon-sauce (A,G,L)	<b>€ 18,00</b>
<b>TAGLIOLINE</b> in tomato-garlic-sauce with prawns (A,G,B)	<b>€ 18,00</b>
<b>TRUFFLED NOODLES</b> with roasted scallops (A,L,O)	<b>€ 19,00</b>
<b>MUSHROOM-RISOTTO</b> with sage (O,G)	<b>€ 16,00</b>

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## FISH

<b>FILET OF SALMON</b>	<b>€ 23,00</b>
with vegetables and viola-potatoes topped with mustard-sauce (G,M,D,O)	
<b>FILET OF SEABASS</b>	<b>€ 25,00</b>
with vegetable ragout and rosemary-potatoes (D,G,C)	
<b>RARE FRIED TUNA STEAK</b>	<b>€ 27,00</b>
with mediterranean vegetables, salsa verde and rosemary-potatoes (D,G,O)	
<b>MIXED FISH PLATTER</b>	<b>€ 28,00</b>
Monkfish, seabass, salmon and prawns with roasted vegetables and rosemary-potatoes (D,G,O,L,R)	
<b>MONKFISH WRAPPED IN PROSCUITTO</b>	<b>€ 29,00</b>
with peperonata and herb-polenta (D,G,O)	

## MEAT

<b>BRAISED CHEEKS OF BEEF</b>	<b>€ 23,00</b>
with parmesan-polenta and redwine-sauce (A,G,L,O,P,M)	
<b>BREAST OF DUCK</b>	<b>€ 25,00</b>
with mushrooms and rosemary potatoes (G,L)	
<b>SURF 'N' TURF</b>	<b>€ 33,00</b>
Beef filet with prawns with vegetables and rosemary-potatoes (B,G,M)	



## DESSERT & CHEESE

<b>TIRAMISU (G,O,C,A)</b>	<b>€ 8,00</b>
<b>BUTTERMILK-PANNA COTTA WITH BERRY-SAUCE (G,O)</b>	<b>€ 8,00</b>
<b>WHITE CHOCOLATE MOUSSE</b> with Baileys and nut biscuits (A,G,H,O)	<b>€ 8,00</b>
<b>LEMON SORBET</b> with Prosecco and Vodka (A,H,O,P)	<b>€ 8,00</b>
<b>SMALL CAKE OF DARK CHOCOLATE</b> with berry-sauce and vanilla ice cream (A,C,G,H)	<b>€ 9,00</b>
<b>MIXED CHEESE PLATTER</b> Taleggio, Gorgonzola, Parmesan, Pecorino with shallots-jam and nuts (H,G)	<b>€12,00</b>
<b>DESSERT WINE: BEERENAU SLESE TRAMINER 2013</b> Feiler-Artinger   Rust   Neusiedlersee-Hügelland	<b>1/16 l € 5,50</b>