




## COLD & HOT STARTERS

<b>BURRATA "ROSSO"</b> Basil pesto / olive soil / rucola (AP)	€ 15,00
<b>VITELLO TONNATO</b> Thin slices of veal / tuna cream / salad / capers (CDGM)	€ 16,00
<b>SHORT GRILLED SLICES OF YELLOW FIN TUNA</b> Peas mousse / tomato salsa / covered with lemon pepper (DLO)	€ 17,00
<b>GRILLED SCALLOPS OR OCTOPUS</b> Braised peppers / pickled sugar snaps / lemon caviar (DG)	€ 18,00
<b>BEEF TARTARE</b> Salad / slow boiled egg / truffle mayo (CGM)	€ 19,00

## SALADS

<b>SMALL MIXED SALAD</b> Green salad / cucumber / tomatoes / balsamic dressing (LMO)	€ 6,00
<b>LARGE MIXED SALAD</b> Green salad / cucumber / tomatoes / balsamic dressing (LMO)	€ 9,00
<b>LARGE MIXED SALAD WITH THE CHOICE OF:</b>	
- <b>GRILLED SCALLOPS</b> (GR)	€ 15,00
- <b>GRILLED PRAWNS</b> (DG)	€ 15,00
- <b>GRILLED BEEF FILET STRIPES</b> (G)	€ 18,00

Prices incl. all dues and taxes · excl. cover € 2,90 (GL)





## SOUPS

<b>CELLERY-APPLE CREAM SOUP</b> Cress bruschetta (CO)	<b>€ 9,00</b>
<b>CREAMY FISH SOUP À LA CHEF</b> Tomato / basil / fish / mussels (DGO)	<b>€ 13,00</b>

## PASTA & RISOTTO

<b>LINGUINI CREMA DIE MARE</b> Lobster bisque / oven roasted herb-tomato (ACDLO)	<b>€ 18,00</b>
<b>LINGUINI DELLA CASA</b> Truffle cream / rucola / Parmesan / fresh truffle (GO)	<b>€ 19,00</b>
<b>LINGUINI CREMA DI MARE / LINGUINI DELLA CASA WITH THE CHOICE OF:</b>	
<b>- SAUTÉED CRAYFISHES</b> (DG)	<b>€ 22,00 / € 23,00</b>
<b>- GRILLED SCALLOPS</b> (DR)	<b>€ 24,00 / € 25,00</b>
<b>- GRILLED PRAWNS</b> (DG)	<b>€ 24,00 / € 25,00</b>
<b>GNOCCHI PIEMONTESE</b> Cherry tomato / basil / / Chardonnay stock / Parmesan cracker (ACLO)	<b>€ 17,00</b>
<b>CREAMY RISOTTO "NERO"</b> Garlic prawns / passion fruit ragout (DGLO)	<b>€ 18,00</b>



## FISH

- KING PRAWNS À LA CASCATA (5 PCS.)** € 26,00  
Classic style like we used to offer for years with herb-garlic butter and Ciabatta bread (DG)
- FILET OF SEABASS** € 28,00  
Saffron risotto / pomegranate jus / herbs (DGLO)
- GRILLED FISH AND SEAFOOD** € 35,00  
Seabass / tuna / octopus / king prawns / mussels / violet potatoes / mediterranean vegetables (DGLOR)

## MEAT


- BARBARIE DUCK BREAST** € 30,00  
Truffled violet potato mash / thyme-orange glaze (GLO)
- SADDLE OF VEAL** € 32,00  
Linguini / Cognac-pepper sauce / violet carrots (ALO)
- SURF 'N' TURF (MEDIUM)** € 35,00  
Organic beef filet / king prawn / mediterranean vegetables / violet potatoes / balsamic jus (GO)



## DESSERTS

<b>TIRAMISU CLASSICO</b> Roasted berries / chocolate cone (GO)	<b>€ 11,00</b>
<b>HOMEMADE SGROPPINO</b> Lemon sorbet / Prosecco / Vodka (O)	<b>€ 12,00</b>
<b>GRAND MARNIER-ORANGE PARFAIT</b> Almond brittle / pickled orange (GH)	<b>€ 13,00</b>
<b>CHOCOLATE LAVA CAKE</b> Cinnamon-plum ragout (AGO)	<b>€ 14,00</b>
<b>DESSERT WINE: BEERENAUSLESE TRAMINER</b> Feiler-Artinger   Rust   Neusiedlersee-Hügelland	<b>1/16 l € 5,90</b>

Prices incl. all dues and taxes · excl. cover € 2,90 (GL)



# BEVERAGES

## NON-ALCOHOLIC

San Pellegrino	0,25 l	€ 3,40
	0,75 l	€ 5,90
Aqua Panna	0,25 l	€ 3,40
	0,75 l	€ 5,90
Soda Zitrone	0,25 l	€ 2,80
	0,50 l	€ 3,80
Coca Cola, Coca Cola light	0,33 l	€ 3,80
Sprite	0,33 l	€ 3,80
Rauch Juices	0,20 l	€ 3,50
Apple   Orange   Black Currant   Mango		
Rauch Juices with Soda	0,25 l	€ 3,00
	0,50 l	€ 4,40
Rauch Juices with Water	0,25 l	€ 2,80
	0,50 l	€ 4,20
Tonic, Bitter Lemon	0,20 l	€ 3,50
Fentiman´s Tonic	0,20 l	€ 4,50
Kombucha klassik	0,33 l	€ 4,80
Crodino Soda	0,30 l	€ 4,50
San Bitter Soda	0,30 l	€ 4,50

## COFFEE

Espresso	€ 2,90
Espresso doppio	€ 4,50
Verlängerter	€ 3,60
Cappuccino	€ 3,90
Café Latte	€ 4,90
Affogato al caffè (Espresso & Vanilla ice)	€ 6,20

## ORGANIC TEA

Peppermint	€ 4,20
Darjeeling	€ 4,20
Green leaves	€ 4,20
Chamomile	€ 4,20
Fruits and berries	€ 4,20
Herbal leaves	€ 4,20
Tea with Rum	€ 4,20

## NON-ALCOHOLIC BEER

Gösser Naturgold	0,3 l	€ 4,10
Die Weiße Wheat Beer	0,3 l	€ 4,30

## BEER

Draught Trumer Pils	0,2 l	€ 3,10
Draught Trumer Pils	0,3 l	€ 4,10
Die Weiße Wheat Beer	0,3 l	€ 4,30

## WINES BY GLASS

### WHITE AUSTRIA

Gelber Muskateller Klassik	1/8 l	€ 5,90
Wiener Gemischter Satz DAC	1/8 l	€ 5,90
Grüner Veltliner Der Leichte	1/8 l	€ 5,40
Riesling Kamptal DAC	1/8 l	€ 5,80
Chardonnay	1/8 l	€ 6,10

### WHITE ITALY

Pinot Grigio Friuli Grave DOC	1/8 l	€ 5,80
Lugana I Frati DOC	1/8 l	€ 5,90

### ROSÉ AUSTRIA

Rosé Kalmuck Pink	1/8 l	€ 5,40
-------------------	-------	--------

### RED AUSTRIA

Zweigelt	1/8 l	€ 5,40
Blaufränkisch Hochäcker	1/8 l	€ 6,10
Maximus	1/8 l	€ 6,90

### RED ITALY / SPAIN

Chianti Classico	1/8 l	€ 5,80
Tempranillo	1/8 l	€ 6,90
Spritzer red/white	0,25 l	€ 4,20

# BEVERAGES

## APERITIV & COCKTAIL

### PROSECCO

Prosecco Breganze Spumante	0,10 l	€ 5,60
Prosecco Breganze Spumante Rose	0,10 l	€ 5,80

### SPRIZZ

Aperol Sprizz	0,25 l	€ 6,60
<i>Prosecco Soda Aperol</i>		
Campari Sprizz	0,25 l	€ 6,60
<i>Prosecco Soda Campari</i>		
Rosato Sprizz	0,25 l	€ 6,90
<i>Ramazotti Rosato Prosecco Soda Basil</i>		

### CLASSICS

Campari Soda	4 cl	€ 6,20
Campari Orange	4 cl	€ 7,20
Cynar Orange	2 cl	€ 4,60
Portwein Sandemann	5 cl	€ 5,20
Sherry Dry Secco Sandemann	5 cl	€ 5,20
Sherry Medium Sandemann	5 cl	€ 5,20
Vermouth La Quintinye Blanc	5 cl	€ 5,90
Vermouth La Quintinye Rouge	5 cl	€ 5,90
Vermouth La Quintinye Extra Dry	5 cl	€ 5,90
Pernod	4 cl	€ 5,40

### SPIRITUOSES

#### GIN | VODKA | TEQUILA

Gin Bombay Sapphire	4 cl	€ 7,90
Gin Hendrick's	4 cl	€ 8,90
Gin Sul	4 cl	€ 8,90
Gin Mare	4 cl	€ 9,90

Vodka Stolichnaya 4 cl € 6,60

Tequila Olmeca 2 cl € 3,40

### RUM

Hawienero Rum	4 cl	€ 6,40
Havanna Club Rum 3 Anejo	4 cl	€ 6,40
Don Papa Rum	4 cl	€ 6,40
Plantation Barbados Extra Old Rum	2 cl	€ 7,80
Admiral Rodney Extra Old Rum	2 cl	€ 7,80

### BITTERS

Amaro d'Erbe	2 cl	€ 5,40
Ramazotti	2 cl	€ 3,80
Averna	2 cl	€ 3,80
Montenegro	2 cl	€ 3,80
Fernet Branca/Mentha	2 cl	€ 3,80

### SCHNAPPS

Guglhof Apricot	2 cl	€ 5,80
Guglhof Red Williams	2 cl	€ 5,80
Guglhof Old Pear	2 cl	€ 5,80
Guglhof Green Walnut	2 cl	€ 5,80
Guglhof Rowan Berry	2 cl	€ 8,80
Gölles Raspberry	2 cl	€ 8,80
Gölles Old Plum	2 cl	€ 5,80

### GRAPPA DI BERTA

Grappa Giovane Villa Prato	2 cl	€ 5,40
Grappa Elisi	2 cl	€ 7,20
Grappa Marsala Di Lidia	2 cl	€ 7,20
Grappa SoloPerGian	2 cl	€ 8,90

### LIQUEUR

Di Nero Coffee Liqueur	4 cl	€ 5,40
Baileys	2 cl	€ 5,40
Sambuca Molinari	2 cl	€ 3,80

### COGNAC & BRANDY

Vecchia Romagna Brandy	2 cl	€ 4,60
Cardenal Mendoza Gran Reserva	2 cl	€ 5,60
Cognac Ambre	2 cl	€ 4,60
Hennessy Cognac	2 cl	€ 5,60

Prices incl. all dues and taxes · excl. cover € 2,90 (GL)



## BEVERAGES

### WHISKEY

Four Roses	4 cl	€ 6,10
Jack Daniels	4 cl	€ 6,60
Ballentines	4 cl	€ 6,60
Chivas Regal 12y	4 cl	€ 6,80
Glenfiddich 12y	4 cl	€ 7,80
Glenmorangie 10y	4 cl	€ 7,80
The Glenlivet 18y	4 cl	€ 11,20
Lagavulin 16y	4 cl	€ 11,20

### COCKTAILS

Cascata Blu	0,25 l	€ 6,90
<i>Lillet Prosecco Lemon juice Soda Curacao Blue</i>		
Rosato Casa	0,25 l	€ 6,90
<i>Ramazotti Rosato Tonic Lemon syrup Lime</i>		
Tante Lilly	0,25 l	€ 6,90
<i>Lillet Rosé Elderflower Cucumber Soda</i>		
Wilde Lilly	0,25 l	€ 6,90
<i>Lillet Rosé Wild Berry Lime Soda</i>		
Hugo	0,25 l	€ 6,90
<i>Prosecco Soda Elderflower Peppermint</i>		
Americano	0,20 l	€ 7,90
<i>Campari Vermouth Rouge Soda</i>		
Negroni	0,20 l	€ 7,90
<i>Campari Vermouth Rouge Gin</i>		
Martini Cocktail	0,20 l	€ 7,90
<i>Gin Vermouth Extra Dry Olive</i>		
Vodka Martini	0,20 l	€ 7,90
<i>Vodka Vermouth</i>		
Manhattan Perfect	0,20 l	€ 7,90
<i>Bourbon Vermouth Angostura</i>		
Old Fashioned	0,20 l	€ 7,90
<i>Bourbon Angostura Sugar</i>		
Cuba Libre	0,20 l	€ 8,90
<i>Havana Club 3y Coca Cola Lime</i>		
Hendrick's Gin Tonic	0,20 l	€ 12,90
<i>Gin Fentiman's Tonic Cucumber</i>		



# LIST OF ALLERGENS

## **A | CEREALS CONTAINING GLUTEN**

Foods containing flour, such as types of baking powder, batter, breadcrumbs, bread, cakes, some meat products, couscous, pasta, pastry, sauces, soups and fried foods dusted with flour can all contain gluten in the form of wheat, rye, barley and oats.

## **B | CRUSTACEANS OF PRODUCTS THEREOF**

Crustaceans include crabs, lobster, prawns, and scampi. Some food products containing shrimp can also include this allergen.

## **C | EGGS AND PRODUCTS THEREOF**

Cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces, and pastries all contain eggs. Some foods may also be glazed with eggs or egg whites.

## **D | FISH AND PRODUCTS THEREOF**

Fresh fish and some sauces, pizzas, relishes, salad dressings, and stock cubes

## **E | PEANUTS AND PRODUCTS THEREOF**

Peanuts refers to nuts grown underground (legumes), often times referred to as ground nuts. Peanuts are used as an ingredient in biscuits, cakes, curries, desserts, sauces (satay sauce), groundnut oil and peanut flour.

## **F | SOYBEANS AND PRODUCTS THEREOF**

Found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, milk. Soya is a common ingredient in oriental food, it can also be found in desserts, ice cream, some meat products, sauces, and vegetarian products.

## **G | MILK AND PRODUCTS THEREOF (INCLUDING LACTOSE)**

Milk is common ingredient found in butter, cheese, cream, yoghurt, and milk powders. Some products may be glazed or brushed with milk, milk can also be found in some soups and sauces.

## **H | NUTS**

Nuts refers to nuts grown on trees. This includes cashew nuts, almonds, and hazelnuts. Tree nuts can be found in breads, biscuits, crackers, desserts, nut powders (Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils and sauces.

## **L | CELERY AND PRODUCTS THEREOF**

Celery stalks, leaves, seeds and root. Celery can be found in celery salt, salads, some peanut products, soups and stock cubes.

## **M | MUSTARD AND PRODUCTS THEREOF**

Mustard in the form of a powder, liquid, and seeds can be found individually or in some breads, curries, marinades, some meat products, salad dressings, sauces, and soups.

## **N | SESAME SEEDS AND PRODUCTS THEREOF**

Sesame seeds are often found sprinkled on breads (such as bagels and burger buns). They can also be found in breadsticks, humous, sesame oil, and tahini. Sometimes toasted and used in salads.

## **O | SULPHUR DIOXIDE AND SULPHITES**

Sulphur dioxide is an ingredient often used in dried fruit (raisins, apricots, prunes). Some meat products, soft drinks, vegetables, wine, and beer can also contain sulphites. People with asthma have a higher risk of developing an allergy to sulphur dioxide.

## **P | LUPIN AND PRODUCTS THEREOF**

Lupin comes from a flower and is found in flour and seed format for food. Lupin can be used in some types of bread, pastries and pastas.

## **R | MOLLUSCS AND PRODUCTS THEREOF**

Molluscs include mussels, snails, squids, and whelks. It can also be found in some fish stews and oyster sauce.

