

## Surprise menu

We will accept your menu order until 8:30 p.m

Meat 4 - course menu € 59.00

Fish 4-course menu € 65.00

## classic

Soup of the day € 8 .00

### Starters/salads

Side salad € 6.50

Salad bouquet  
baked sheep's cheese | dip € 12.50

Salat Caesar  
Chicken breast strips | croutons | egg  
Grana Padano | Caesar-dressing € 19,50

Vitello Tonnato  
veal carpaccio | tuna cream sauce | capers € 16.50

Beef Carpaccio  
arugula | Grana Padano € 17.50



## classic

### Pasta

Paccheri | tomato sauce  
basil | burrata € 21.50

Spaghetti | wild garlic pesto  
pine nuts | grana padano € 18.50

### Meat

Wiener Schnitzel  
French fries | side salad € 31.50

Fillet of Mangalica country pig  
Madagascar pepper sauce | spaetzle | vegetables € 27.50

Onion roast 200g | roasted potatoes € 31.50

### Fish

Scottish salmon fillet  
spinach | butter potatoes € 32.50

# avant-garde

## Appetizers

Antipasti de Pesce

Octopus | avocado salsa | sashimi tuna tartare

Wasabi mayo | cress baked shrimp

seaweed salad

€ 23.50

Antipasti di Carne

lamb fillet | hummus | vitello tonnato

bruschetta | flambéed goat cheese | tate mousse

€ 22.50

Sashimi tuna tartare | avocado cream

beetroot | lime dip

€ 19.50

## Pasta

Homemade giant ravioli with lobster meet filling

Salsa Rosa

€ 26.50

Tagliatelle

green asparagus tips | prawns | herb

€ 24.50

## avant-garde

### Meat

Black Angus beef fillet 200g  
caramelized shallot cream | chianti jus  
wild broccoli | roasted potatoes € 42.50

Black Angus rump steak 250g  
madagascar pepper sauce  
wild broccoli | roasted potatoes € 36.50

### Fish

Mediterranean grilled fish platter  
wild king prawn | octopus | sea bass fillet | calamari  
Wild broccoli spaghetti | chilli | olive oil | garlic

for one person € 45.50  
for two people € 87.50



## Dessert

### Trilogy

Panna Cotta | forest berries | Tiramisu  
strawberries | pistachio ice cream

€ 9.50

Crème Brûlée | roasted pistachios

€ 9.50

Espresso Affogato

Vanilla ice cream

€ 7.50

## ICE

Premium ice cream from  
Balducci Manufaktur

€ 3.80/scoop

Vanilla

Chocolate

Pistachio almond

Fior di Latte

Lemon

Strawberry

dark Chocolate



## **Itflinger Asparagus**

Asparagus cream soup   roasted almond cress	€ 10.50
Spaghetti   garlic   oil chili   Asparagus tips	€ 24.50
Bundle of asparagus   Galatina potatoes Hollandaise sauce or melted butter	€ 28,50
Bundle of asparagus   Galatina potatoes hollandaise sauce or melted butter of your choice	
Beef filet mignon   pepper sauce	€ 41.50
Wiener Schnitzel	€ 39.50
Scottish salmon fillet	€ 42.50