



LUNCH

11.30 – 13.30

STARTERS

LENTIL SALAD

Red Onions | Tomatoes

CARROT-GINGER-SOUP

Sour Cream

6 starter | 18 main course

RAVIOLI

MEZZALUNA

Sea Bass | Paprika Sauce |

Crispy Leek

29

RAVIOLONE

Bolognese | Sage Butter |

Toasted Almonds

27

TORTELLO

Burrata | Creamy Hazelnut Sauce |

Sun-Dried Tomatoes

24

SPECIAL

ENTRECÔTE BLACK ANGUS

Oven Potatoes | Arugula | Parmesan

32

ASK FOR OUR GLUTEN-FREE OPTION

DESSERT

TIRAMISU

9



Z'MITTAG

11.30 – 13.30

VORSPEISE

LINSENSALAT

Rote Zwiebeln | Tomaten

KAROTTEN-INGWER-SUPPE

Sauerrahm

6 Vorspeise | 18 Hauptgang

RAVIOLI

MEZZALUNA

Wolfsbarsch | Paprika-Sauce |

Frittierter Lauch

29

RAVIOLONE

Bolognese | Salbeibutter |

Gerösteten Mandeln

27

TORTELLO

Burrata | Haselnuss-Rahmsauce |

Getrocknete Tomaten

24

SPECIAL

ENTRECÔTE BLACK ANGUS

Ofenkartoffeln | Rucola | Parmesan

32

FRAGEN SIE NACH GLUTENFREIEN OPTIONEN

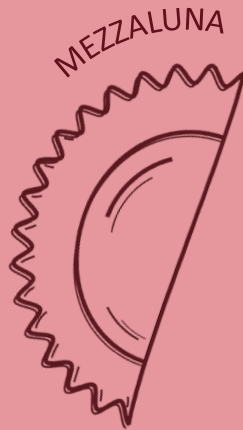
DESSERT

TIRAMISU

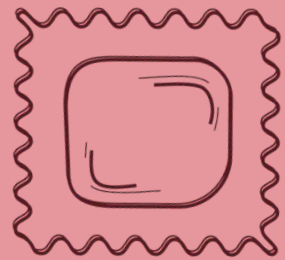
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AGNOLO



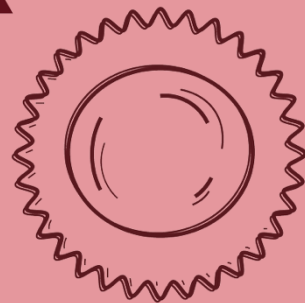
MEZZALUNA



RAVIOLONE



TORTELO



CAPPELLACCIO

Wolfsbarsch – Europa
Rind - Italien (Ravioli)
Rind – Irland (Entrecôte)
Brot – Bossard Beck