

Restaurant menu

english

Antipasti

| Mixed salad according to market offer <i>vegan or vegetarian</i> | 11,00 / 14,00 |
|--|------------------|
| Piedmontese goat's cheese · organic fig compote · seasonal salad <i>vegetarian</i> | 19,00 |
| Vitello tonnato · deep-fried Pantelleria capers · small salad bouquet | 23,00 |
| Carpaccio of Australian Wagyu beef · Parmigiano Reggiano matured for 36 months | 23,00 |
| Carpaccio of Sicilian rock octopus · small salad bouquet | 23,00 |
| Tatare from scottish wild salmon marinated with limes · Wasabi cucumbers | 23,00 |
| Duo of french goose liver (class A) · terrine & roasted · Carroccias fig compote | 36,00 |
| Beluga caviar served with soft-boiled egg incl. butter & crème fraiche | with 10g 25,00 |
| another 10g ca | viar each 18,00 |
| Oysters Gillardeau No. 3, the best oysters in the world (not available every day) | per piece 6,90 |
| | (small / normal) |

Primi

| Soup according to daily offer | 12,00 |
|--|------------------|
| Rigatoni di Gragnano · rocket basil pesto · Mozzarella di bufala <i>vegetarian</i> | 14,00 / 18,00 |
| Linguine di Gragnano with seafood | 35,00 |
| Homemade Tagliolini · black truffle from Umbria vegetarian | 19,00 / 29,00 |
| | (small / normal) |

Secondi

| Tranche of Scottish wild salmon Mediterranean style | 37,00 |
|---|-------|
| Label Rouge Guinea fowl with Mediterranean citrus jus | 39,00 |
| Sardinian milk lamb fillet · garden herbs | 41,00 |
| 72 hours tender braised American beef shoulder · red wine - herbs - jus | 41,00 |
| Chianina fillet of beef · Barolo jus | 42,00 |
| Chianina beef fillet · Barolo jus ·homemade Tagliolini with black truffle | 49,00 |
| Chianina beef fillet with french goose liver | 64,00 |
| | |

>>Side dishes to the main courses according to the daily offer<<

Not available daily:

| Wild-caught whole sole from the grill | 46,00 |
|--|------------------|
| Wild caught loup de mer cooked in the oven for 2, 3 or 4 people | per person 42,00 |
| U.S. prime ribeye from the <i>grill for 2 persons</i> · approx. 500g | per person 49,00 |
| Sardinian lobster tail · Linguine all'Arrabbiata for 2 persons | per person 65,00 |

Please also ask us for our vegetarian and vegan offers.



Prices in Euro Incl. VAT and service The menu in the restaurant is valid. Subject to change without notice



Restaurant menu

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Menu recommendation from 2 persons upon request with wine accompaniment

Prosecco 0,11

Antipasti

Carpaccio of smoked barbary duck breast small salad bouquet

White wine 0,1 I

Primi

Homemade Tagliolini black truffle from Umbria

White wine 0,1 I

Secondi

Tranche of Scottish wild salmon mediterranean style

or

Guinea fowl with Mediterranean citrus jus

White or Red wine 0,1 I

Dolci

Creamy Amalfi lime tiramisu

Menu price from 2 persons per person 79,00

Menu price with wine accompaniment from 2 persons per person 99,00

Menu - recommendation vegetarian upon request with wine accompaniment

Prosecco 0,11

Antipasti

Piedmontese goat's cheese organic fig compote · seasonal salad

White wine 0,1 I

Primi

Homemade Tagliolini black truffle from Umbria

White wine 0,1 I

Secondi

Stuffed eggplant 'Bolognese' vegetarian

White or Red wine 0,1 I

Dolci

Creamy Amalfi lime tiramisu

Menu price person 68,00

Menu price

with wine accompaniment per person 91,00

Please ask us for a vegan menu on request.



Prices in Euro Incl. VAT and service



Aperitif

| Champagne | Breton Fils Selection Carroccia | 13,00 | | |
|---|---------------------------------|-------|--|--|
| >>also for sale outside the house - take-away price per 0,75 l bottle 28,90<< | | | | |
| EXE Prosecco | Pescaja | 8,50 | | |
| Bellini alkoholfrei | | 9,00 | | |
| Hugo | | 11,00 | | |
| Hugo alkoholfrei | | 11,00 | | |
| Spritz Aperol | | 11,00 | | |
| Campari | | 6,90 | | |
| Sherry Medium | | 7,10 | | |
| Portwein | | 6,90 | | |
| Martini weiß | | 6,90 | | |
| Kir mit Prosecco | | 9,00 | | |
| Kir Royal mit Champagne | | 13,50 | | |



Prices per glass in Euro Incl. VAT and service



Only available here and in our Vinoteca, Bessunger Str. 33

Carroccia Campodimele

| Organic extra virgin olive oil premium quality 0,5 bottle in gift box incl. drip-free pourer made of organic cork and Murano glass | 25 € |
|--|------|
| Organic extra virgin olive oil premium quality small 0,2 I bottle in gift box incl. drip-free pourer made of organic cork and Murano glass | 15 € |
| Organic extra virgin olive oil 3 liter canister | 65 € |
| Organic olive oil naturally flavored <u>Varieties according to availability e.g.: Basil, hot pepper, lemon</u> small 0,2 I bottle in gift box incl. drip-free pourer made of organic cork and Murano glass | 12 € |
| Organic olive oil naturally flavored <u>Variety: White truffle</u> | |
| small 0,2 I bottle in gift box incl. drip-free pourer made of organic cork and Murano glass | 14€ |

We are particularly proud of our latest awards, which encourage us in our work:

Two Gold Awards "The World's Best Olive Oils" at the international olive oil competitions in New York NYIOOC and Italy EVOO IOOC







... and for the fourth time in a row Five Drops at the national olive oil competition **BIBENDA** in Italy "The best olive oils of Italy"

Carroccias extra virgin olive oil from Campodimele perfect flavor with official health seal!

