



Restaurant menu

english

Dishes with white truffles from Alba (5g each)

Poached egg · Parmesan espuma · white Alba truffle <i>vegetarian</i>	39,00
Carpaccio of Australian Wagyu beef · Parmigiano Reggiano · white Alba Truffle	49,00
Ravioli stuffed with Fassone beef · Parmesan espuma · white Alba truffle	49,00
Homemade Tagliolini · white truffle from Alba <i>vegetarian</i>	49,00

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
Smoked Barbary duck breast carpaccio · small salad bouquet	22,00
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 caviar each 20,00
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 <i>vegetarian</i>	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 Chianina veal cheeks · red wine - herbs - jus	42,00
Chianina fillet of beef · Barolo jus	42,00
Chianina beef fillet · Barolo jus · homemade Tagliolini with black truffle	49,00
Chianina beef fillet "Rossini" 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 grill for 2 persons · 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



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Menu recommendation from 2 persons
upon request with wine accompaniment

Prosecco 0,1 l

Antipasti

Carpaccio of smoked barbery duck breast
small salad bouquet

White wine 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

White wine 0,1 l

Secondi

Fish of the day

or

Guinea fowl

with Mediterranean citrus jus

White or Red wine 0,1 l

Dolci

Creamy Amalfi lime tiramisù

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 0,1 l

Antipasti

Piedmontese goat's cheese
organic fig compote · seasonal salad

White wine 0,1 l

Primi

Homemade Tagliolini
black truffle from Umbria

White wine 0,1 l

Secondi

Stuffed eggplant
'Bolognese' vegetarian

White or Red wine 0,1 l

Dolci

Creamy Amalfi lime tiramisù

Menu price per person 68,00

Menu price
with wine accompaniment per person 91,00

Please ask us for a vegan menu on request.



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Gourmet Royal

Menu recommendation from 2 persons
upon request with wine accompaniment

Champagner Breton Fils Selection Carroccia 0,1 l

Antipasti

Duo of French goose liver

White wine 0,1 l

Primi

Wild Scottish salmon tartare

10 g Beluga caviar

White wine 0,1 l

Secondi

Breton lobster

Linguine all'Arrabbiata

White wine 0,1 l

Dolci / Formaggi

Sweet temptation à la carte

or

Cheese selection accompanied by Carroccia's organic fig jam and rosemary honey

Menu price from 2 persons

per person 145,00

Menu price with wine accompaniment from 2 persons

per person 180,00



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Aperitif

Champagne	Breton Fils Selection Carroccia	13,00
<i>>>also for sale outside the house - take-away price per 0,75 l bottle 28,90<<</i>		
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

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The menu on site applies.



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

Carroccia Campodimele

Organic extra virgin olive oil premium quality 25 €
0,5 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil premium quality 15 €
small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic extra virgin olive oil 65 €
3 liter canister

Organic olive oil naturally flavored 12 €

Varieties according to availability e.g.: Basil, hot pepper, lemon

small 0,2 l bottle in gift box incl. drip-free pourer made of organic cork and Murano glass

Organic olive oil naturally flavored

Variety: White truffle

small 0,2 l 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!**

