



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
Smoked Barbary duck breast carpaccio · small salad bouquet	22,00
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
Oysters Gillardeau No. 3, the best oysters in the world (not available every day)	<i>per piece</i> 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 (<i>subject to availability</i>)	35,00
Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>	19,00 / 29,00
Spaghetti di Gragnano alla Carbonara – the authentic Italian recipe <i>from 2 people</i>	18,00 / 22,00 (small / normal)

Secondi

Tranche of Scottish wild salmon Mediterranean style	39,00
Wild-caught whole sole from the grill	46,00
Label Rouge Guinea fowl with Mediterranean citrus jus	38,00
Sardinian milk lamb fillet · garden herbs	42,00
72 hours tender braised beef shoulder · 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 loup de mer cooked in the oven <i>for 2, 3 or 4 people</i>	<i>per person</i> 42,00
U.S. prime ribeye from the <i>grill for 2 persons</i> · approx. 500g	<i>per person</i> 49,00
Sardinian lobster tail · Linguine all'Arrabbiata for 2 persons	<i>per person</i> 65,00

Please also ask us for our vegetarian and vegan offers.



You can also enjoy most of our dishes at home.

Ask for our takeaway menu or our catering service for your celebration.

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 barbary 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

72 hours tender braised beef shoulder
red wine - herbs - jus

White or Red wine 0,1 l

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 0,1 l

Antipasti

Slightly spicy artichoke soup

White wine 0,1 l

Primi

Piedmontese goat's cheese
organic fig compote · seasonal salad

White wine 0,1 l

Secondi

Homemade Tagliolini
black truffle from Umbria

White or Red wine 0,1 l

Dolci

Creamy Amalfi lime tiramisu

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

Wild Scottish salmon tartare TRIM-D

10 g Beluga caviar

White wine 0,1 l

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Duo of French goose liver - Terrine & roasted
Foie gras - national French cultural heritage

Primi

Linguine di Gragnano · sea water scampi

Gragnano, a town near Naples where the world's best pasta is produced

White wine 0,1 l

Secondi

Original Japanese Kobe Wagyu fillet

BMS (Beef Marbling Score) 9

Red 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 69 €
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!**

