



# 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                                            |
| Marinated tartare from the red tuna · Wasabi cucumbers                             | 25,00                                            |
| 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<br><i>(small / normal)</i> |

## Primi

|                                                                                          |                                          |
|------------------------------------------------------------------------------------------|------------------------------------------|
| Soup according to daily offer                                                            | 12,00                                    |
| Linguine di Gragnano with seafood ( <i>subject to availability</i> )                     | 35,00                                    |
| Spaghetti di Gragnano alla Carbonara – the authentic Italian recipe <i>from 2 people</i> | 18,00 / 22,00                            |
| Homemade Tagliolini · black truffle from Umbria <i>vegetarian</i>                        | 19,00 / 29,00<br><i>(small / normal)</i> |

## Secondi

|                                                                            |       |
|----------------------------------------------------------------------------|-------|
| Tranche of Scottish wild salmon Mediterranean style                        | 39,00 |
| Monkfish Loins with Mediterranean Flavors                                  | 46,00 |
| Label Rouge Guinea fowl with Mediterranean citrus jus                      | 38,00 |
| Sardinian milk lamb fillet · garden herbs                                  | 42,00 |
| 72 hours tender braised 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 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 grill <i>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



## Restaurant menu

english

Menu recommendation from 2 persons  
upon request with wine accompaniment

*Prosecco 0,1 l*

### Antipasti

Cantaloupe Melon  
original high-quality Parma ham

*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 veal cheeks  
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.



Prices in Euro  
Incl. VAT and service

The menu in the restaurant is valid.  
Subject to change without notice.



# Restaurant menu

english

## 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*

\* \* \*

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



Prices in Euro  
Incl. VAT and service

The menu in the restaurant is valid.  
Subject to change without notice.



## 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

Subject to change without notice  
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!**

