

Soup of the day

€ 7.50

Salads

Side salad



€ 6.50

Spring salad | mustard vinaigrette
pomegranate seeds | tomatoes
cucumbers | cress



€ 8.50

Salad bowl | chicken breast strips
feta cheese | cherry tomatoes | cucumber
avocado | olives | mustard vinaigrette
vegetarian



€ 18.50

€ 13.50

Starters

Pulpo a la Gallega

potato bed | crispy fried octopus

pimento | lemon | chili | olive oil herbs

€ 15.50

Beef carpaccio

arugula | parmesan

€ 16.50

Vegetarian

eggplant rolls | burrata | tomato and pine nut

zucchini and potato cakes | goat cheese cream | mint


fried polenta slices | mushroom ragout | parmesan cream




€ 13.50

Pasta

Spaghetti alla scue scue
cherry tomato | thyme | basil
garlic essence | grana padano  € 16.50

Ravioloni alla norma
giant ravioli | eggplant-ricotta-basil filling
tomato sauce | pecorino cheese  € 19.50

Pappardelle Primavera
prawns | green asparagus tips
pachino tomatoes | olive oil | fresh herbs € 23.50
vegetarian  € 17.50

Meat

Mangalica pork fillet | chive cream sauce
swabian noodles | vegetables € 25.50

Wiener Schnitzel | cranberries
french fries € 27.50

Black Angus
beef fillet | rosemary jus | glazed shallots
thyme potatoes | baby carrots
Lady's cut 150g € 27.50
Gentlemen's cut 250g € 34.50

Fish

Marinated oven-baked salmon | ruille sauce
thyme potatoes | spinach € 28.50

Fish platter
monkfish medallion | wild king prawns
salmon filet | pulpo
spaghetti | oil | garlic € 41,50

Dessert

Trilogy
pistachio tiramisu | strawberry-rhubarb yogurt ice cream
blackcurrant panna cotta € 12.50

Rhubarb creme brûlée € 7,50

Brownie tiramisu € 9.50