

Tageskarte

Minestra

Homemade Tomato Cream Soup with Burrata

Fresh tomatoes from a local farm

12,90

Antipasti

Burrata from Apulia with Figs and Aceto di Modena Sauce

Served with toasted bread from Sylt and walnuts

19,90

Smoked Burrata from Apulia with Caramelized Pear

Served with white wine sauce and walnuts

21,50

Burrata from Apulia on Pear Purée with Autumn Truffle

Served with pickled pear and hazelnuts

18,90

San Daniele Ham with Chestnuts

Served in a grappa sauce

16,50

Carabinero Carpaccio with Bergamot Jelly

Carabinero prawn carpaccio

21,90

Yellowfin Tuna Sashimi Tartare

Served with avocado cream, capers, pickled fennel and toasted pistachios on parsley pesto

19,50

Insalata

Radicchio Salad with Figs and Goat Cheese

Served with walnuts, plum, blackberry and raspberry-aceto dressing

16,90

Pasta fatta in Casa

Homemade Tagliolini on Pumpkin Cream

Served with Taleggio, hazelnuts and sage
23,90

Homemade Spaghetti with Black Tiger Prawns 26/30

In a creamy ricotta and San Marzano tomato sauce
26,50

Homemade Ravioli Filled with Potato and Ricotta, with Fresh Autumn Truffle

Served in a creamy Parmesan sauce with hazelnuts and pear
29,50

Homemade Fettuccine with Lamb Ragù

Slow-braised in red wine, with Pecorino
28,50

Homemade Pappardelle with Handmade Venison Salsiccia

Served in a red wine sauce
26,50

Homemade Tagliolini with North Sea Brown Shrimp

In a San Marzano tomato and white wine sauce with capers
26,50

Risotto

Autumn Risotto with Pumpkin and Taleggio

Served with toasted hazelnuts
22,90

Risotto with Seared Salsiccia and Fresh Autumn Truffle

Served with Marsala jus
22,90

Piatti di Carne

Argentinian Roast Beef, 200 g

Served on mashed potatoes with red wine sauce and grilled radicchio
36,50

Grilled Lamb Fillet

Served on quince purée with Marsala sauce, plums and grilled radicchio
33,90

Pan-Seared Guinea Fowl Breast with Caramelized Plum in Marsala Jus

Served on creamy polenta
34,50

Pan-Seared Duck Breast

Served on chestnut purée with pickled quince in port wine jus
34,90

Piatti di Pesce

Pan-Seared Pike-Perch Fillet

On mashed potatoes with baby carrots and white wine sauce
32,90

Speisekarte Tradition

Antipasti

Bruschetta

Toasted bread from Sylt with confit tomatoes and light, airy ricotta cream
16,90

Beef Tenderloin Carpaccio

Finely sliced beef tenderloin, served in the classic style
21,50

Vitello Tonnato

Tender veal fillet, gently cooked sous-vide, with homemade tuna cream
19,80

Pasta fatta in Casa

Homemade Spaghetti alla Puttanesca

With tomatoes, olives, capers and fine anchovies
22,90

Homemade Fettuccine al Tartufo Nero (Fresh Autumn Truffle)

Served with a creamy Parmesan sauce
32,90

Piatti di Carne

Finely Sliced Milk-Fed Veal Liver

Quickly sautéed with sage or garlic, served with oven-roasted potatoes and baby spinach
29,80

Piatti di Pesce

Pulpo alla Griglia

Served on a delicate variation of peperonata, accompanied by golden roasted potatoes
39,50