



## starter

Salad Römerbrunnen ( <b>vegetarian</b> ) with avocado, dates, cashews, and goat cheese mousse	18,50 €
Beef Carpaccio Beef tenderloin, arugula, Grana Padano cheese, lemon, and pine nuts	24,50 €
Antipasto Misto (for 2 or more people) per person	21,90 €
Vitello Tonnato Paper-thin veal with capers and tuna mayonnaise	18,00 €
Grilled calamari on arugula with herb oil	21,90 €

## soup

Beef broth with pancake strips and root vegetables	12,90 €
<b>Vegetarian</b> tomato cream soup with croutons	9,50 €

## Our aperitif recommendation

Franciacorta, Berlucchi Rose

0,1	9,90 €
Fl.	68,90 €



## **Fish dishes**

Salmon fillet on zucchini and mint with lemon and dill cream	28,90 €
Skrei cod on truffled mashed potatoes with caramelized carrots	32,50 €
Mediterranean fish and seafood soup the pride of the day!!!	28,50 €

**Fresh fish is available daily!**  
**Please ask the service staff for the daily selection of fish dishes..**

## **Meat dishes**

Braised veal cheeks with mashed potatoes and red wine shallots	32,50 €
Black Angus beef fillet on Mediterranean vegetables and rosemary potatoes	46,90 €
Wiener schnitzel with fries, cranberries and a side salad	30,50 €



## **pasta**

Pappardelle Genovese with veal and onion ragout “Neapolitan style”	26,50 €
Linguine ai Frutti di Mare with calamari, clams, and shrimp	23,50 €
Tagliolini al Tartufo in a Parmesan cream sauce	28,50 €
Penne Ratatouille with Vegetable Ragout ( <b>vegan &amp; vegetarian</b> )	18,90 €

*...Life is  
a combination of magic and pasta  
Federico Fellini*

## **wine recommendation**

**Grauburgunder von Manz**

0,2 l	9,50 €
Fl.	35,00 €



## **kids & seniors**

Breaded veal schnitzel with fresh seasonal vegetables & French fries	19.80 €
Beef fillet medallions with fresh seasonal vegetables & boiled potatoes	25.80 €
Pasta Bambini with tomato sauce or cream sauce	11,50 €

## **dessert**

Tiramisu “Classico” (with alcohol)	9,00 €
Vanilla ice cream with hot raspberries	7,50 €
Nougat mousse with berry compote	9,00 €
Sorbet trilogy	7,50 €
Lemongrass crème brûlée with fruit garnish	9,50 €
Affogato al Café	6,50 €

## **Dessert wine recommendation**

**Moscato D'Asti “Le Fronde”**

<i>0.1 l</i>	<i>7,50 €</i>
<i>Bottle</i>	<i>36,00 €</i>