

STARTER

Freshly caught oysters	Piece / 4,90
Giant dates wrapped in bacon ^{7,8} filled with walnuts Herb quark & cream cheese	10,90
Cappuccino of lobster with Persian saffron ^{7,9,14} + Scallops & Black Tiger Shrimp	9,00 15,90
Goat cheese in filo pastry ^{1,7,8} filled with grapes caramelized walnuts Fig Jelly Wild herb salad	17,50
Tartar from Label Rouge Salmon ^{7,9} Cream Cheese Mango confit honey tomatoes	17,50
Saffron Falafel ⁸ Homemade two kinds of hummus Yogurt and mint dip	15,50
grilled black tiger prawns ^{2,3,7} with grilled pineapple from Costa Rica Aioli piquant	19,90
Burrata ^{7,8} Mango homemade basil mousse Tomato fillet in sesame coating Wild herb salad	16,00
Persian Appetizer ^{7,8} Eggplant caviar with Persian quark & walnuts Mint Fried onions Pomegranate	16,50
grilled baby calamari ^{7,8,9} Waldorf Salad Thai basil pesto	16,50
grilled scallops ^{7,9} caramelized apricots Mango Beads Lobster foam	20,00
Shakshuka ³ Tomatoes Herbs Aubergines Zucchini Egg Paprika	15,50
grilled marrow bones with thyme salt & pinsa bread ¹	15,50
Artichoke hearts from the oven ⁷ Ricotta cream & gremolata	18,50
vegetarian antipasti plate ^{1,7} Buffalo Mozzarella stuffed vine leaves grilled mushrooms Zucchini Artichokes Peppers Aubergine rolls filled with cream cheese Hummus	19,90
Antipasti plates ^{1,7,8} Vegetarian Antipasto Plate + Black Tiger Prawns Serrano Ham Dates wrapped in bacon filled with	25,50

Pasta

homemade spaghetti Basil pesto ^{1,3,7,9}	14,50
homemade spaghetti Carbonara Pancetta Parmesan ^{1,3,7,9}	14,50
homemade pappardelle Beef Bolognese Parmesan ^{1,3,7,9}	15,90
homemade spaghetti vongole Garlic Parsley White Wine Tomatoes ^{1,3,7,9}	17,50
homemade pappardelle Burrata Aubergines Zucchini Tomatoes ^{1,3,7,9}	19,50
homemade tagliatelle Duet of Salsiccia & Merguez Cherry Tomatoes ^{1,3,7,9}	16,90
homemade tagliatelle Salmon cubes Baby Spinach Spicy ^{1,3,7,9}	21,50
homemade spaghetti Black Tiger Shrimp Octopus Stripes Spinach sauce ^{1,3,7,9}	21,50
homemade spaghetti Truffles Parmesan Sakura Mix ^{1,3,7,9}	24,50
homemade spaghetti Truffles Beef fillet Parmesan Sakura Mix ^{1,3,7,9}	33,50
homemade tagliatelle 1/2 lobster Black Tiger Shrimp Market vegetables ^{1,2,3,7,9}	35,50

Ravioli

Homemade ravioli stuffed with porcini mushroom & truffle ^{1,3,7,9}	27,50
Homemade ravioli stuffed with baby spinach & ricotta ^{1,3,7,9}	25,50
Pomegranate Parmesan Saffron Sage Sauce	
Homemade ravioli stuffed with lobster ^{1,3,7,9}	33,50
Black Tiger Shrimp Parmesan brown mushrooms Lobster Saffron Foam	

Pinsa

Pinsa Four Cheeses Brie Mozzarella Gorgonzola Feta ^{1,7}	16,50
Pinsa Octopus Stripes Black Tiger Shrimp Capers piquant ^{1,8}	19,90
Pinsa Salsiccia Onions Cherry Tomatoes brown mushroom ¹	17,50
Pinsa baby spinach Feta Cherry Tomatoes Persian pistachios ^{1,7}	16,50
Pinsa Artichoke Aubergines Mozzarella ^{1,7}	16,50
Pinsa Serrano Ham Shallots Parmesan Wild Herb Salad Cherry tomatoes	16,50

Tarte flambée

Tarte flambée goat cheese Blueberries Honey Wild herb salad ^{1,7}	16,50
Tarte flambée burrata Mozzarella grilled aubergines Zucchini ^{1,7}	16,50
Tarte flambée Brie & Truffle ^{1,7}	18,50



Scan the QR code for the English menu

Wild herb salad with chicken breast strips ^{1,7,9} 48h marinated 3x different herbs grilled pineapple fresh mango Persian barberries	21,50
grilled lamb chops & merguez from France with wild herb salad ^{7,8,11} Saffron Falafel Balls 2 kinds of hummus Yoghurt Mint Dip roasted chickpeas	29,50
Steak tartare from arg. Beef tenderloin ^{1,3,7,9,10} Truffled Steakhouse Fries homemade Dijon Mayo Wild herb salad	27,50
Baby turbot from the oven ^{7,9} confit tomatoes Rosemary Triplets glazed Romanesco	39,90
Guinea fowl breast ^{7,9} filled with cream cheese Chocolate Port Wine Juice truffled mashed potatoes Savoy cabbage plum vegetables	29,50
Argentine entrecôte ^{7,9} truffled steakhouse fries Chocolate Port Wine Sauce Herb Butter Wild herb salad	35,50
Duet of Loup de Mer & Black Tiger Prawns ^{7,9} Beetroot Risotto Market vegetables Lobster Saffron Foam	33,50
homemade truffle saffron spaetzle ^{1,3,7,9} carved Argentine beef tenderloin Fungi	33,50
Viennese schnitzel of veal ^{1,3,7} Steakhouse Fries Wild Herb Salad Cranberries	33,50
grilled salmon steak ^{7,9} Artichoke Bottom Stuffed Fried Rice Mango Tomato Salsa Lobster foam sauce	27,90
grilled octopus ^{7,9} Black Tiger Shrimp french prunes Spinach Feta Mashed potatoes Lobster sauce	34,00
grilled tuna steak in sesame coating ^{1,4,9} Pea and potato mousse Wild Herb Salad Lobster Saffron Foam	33,50
Surf & Turf 1/2 lobster Argentine Entrecôte Black Tiger Gambas two kinds of sauce truffled mashed potatoes Artichoke hearts	59,90
grilled Dry Aged Tomahawk 1000g ⁷ truffled steakhouse fries Wild herb salad	99,90
Dessert	
Lukewarm chocolate tarts homemade vanilla ice cream Fruit garnish ^{1,3,7,8}	9,50
Affogato double espresso Vanilla ice cream homemade sesame puree ^{7,8,11}	9,50
Pistachio Tiramisu ^{1,3,7,8}	10,50
Apple tart with homemade tonka bean ice cream ^{1,3,7,8}	10,50
NewYork Lotus-Mango Cheesecake ^{1,3,7,8}	10,50
	11,90