

## STARTER

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

## Pasta

|                                                                                                         |              |
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| <b>homemade pappardelle</b>   Beef Bolognese   Parmesan <sup>1,3,7,9</sup>                              | <b>15,90</b> |
| <b>homemade pappardelle</b>   Truffles   Burrata   Sakura Mix <sup>3,7,9</sup>                          | <b>29,90</b> |
| <b>homemade spaghetti vongole</b>   Garlic   Parsley   White Wine   Tomatoes <sup>1,3,7,9</sup>         | <b>17,50</b> |
| <b>homemade pappardelle</b>   Burrata   Aubergines   Zucchini   Tomatoes <sup>1,3,7,9</sup>             | <b>19,50</b> |
| <b>homemade tagliatelle</b>   Duet of Salsiccia & Merguez   Cherry Tomatoes <sup>1,3,7,9</sup>          | <b>16,90</b> |
| <b>homemade tagliatelle</b>   Salmon cubes   Baby Spinach   Spicy <sup>1,3,7,9</sup>                    | <b>21,50</b> |
| <b>homemade spaghetti</b>   Black Tiger Shrimp   Octopus Stripes   Spinach sauce <sup>1,3,7,9</sup>     | <b>21,50</b> |
| <b>homemade spaghetti</b>   Truffles   Parmesan   Sakura Mix <sup>1,3,7,9</sup>                         | <b>24,50</b> |
| <b>homemade spaghetti</b>   Truffles   Beef fillet   Parmesan   Sakura Mix <sup>1,3,7,9</sup>           | <b>33,50</b> |
| <b>homemade tagliatelle</b>   1/2 lobster   Black Tiger Shrimp   Market vegetables <sup>1,2,3,7,9</sup> | <b>35,50</b> |

## Ravioli

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| <b>Homemade ravioli stuffed with porcini mushroom &amp; truffle</b> <sup>1,3,7,9</sup>                                                    | <b>27,50</b> |
| <b>Homemade ravioli stuffed with pumpkin &amp; mascarpone</b> <sup>1,3,7,9</sup><br>Pomegranate   Parmesan                                | <b>25,50</b> |
| <b>Homemade ravioli stuffed with baby spinach &amp; ricotta</b> <sup>1,3,7,9</sup><br>Pomegranate   Parmesan   Saffron Sage Sauce         | <b>25,50</b> |
| <b>Homemade ravioli stuffed with lobster</b> <sup>1,3,7,9</sup><br>Black Tiger Shrimp   Parmesan   brown mushrooms   Lobster Saffron Foam | <b>33,50</b> |

## Pinsa

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| <b>Pinsa Four Cheeses</b>   Brie   Mozzarella   Gorgonzola   Feta <sup>1,7</sup>       | <b>16,50</b> |
| <b>Pinsa Octopus Stripes</b>   Black Tiger Shrimp   Capers   Spicy <sup>1,8</sup>      | <b>19,90</b> |
| <b>Pinsa baby spinach</b>   Feta   Cherry Tomatoes   Persian pistachios <sup>1,7</sup> | <b>16,50</b> |
| <b>Pinsa Tartufa</b>   Truffles   Burrata   Pomegranate   Garden cress                 | <b>18,90</b> |
| <b>Pinsa Artichoke</b>   Aubergines     Mozzarella <sup>1,7</sup>                      | <b>16,50</b> |
| <b>Pinsa Serrano Ham</b>   Shallots   Parmesan   Wild Herb Salad   Cherry tomatoes     | <b>16,50</b> |

## Tarte flambée

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| <b>Tarte flambée goat cheese</b>   Blueberries   Honey   Wild herb salad <sup>1,7</sup>  | <b>16,50</b> |
| <b>Tarte flambée burrata</b>   Mozzarella   grilled aubergines   Zucchini <sup>1,7</sup> | <b>16,50</b> |



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|                                                                                                                           |              |
|---------------------------------------------------------------------------------------------------------------------------|--------------|
| <b>Wild herb salad with chicken breast strips</b> <sup>1,7,9</sup>                                                        | <b>21,50</b> |
| 48h marinated   3x different herbs   grilled pineapple   fresh mango   Persian barberries                                 |              |
| <b>grilled lamb chops &amp; merguez from France with wild herb salad</b> <sup>7,8,11</sup>                                | <b>33,50</b> |
| Saffron Falafel Balls   2 kinds of hummus   Yoghurt Mint Dip   roasted chickpeas                                          |              |
| <b>Steak tartare from arg. Beef tenderloin</b> <sup>1,3,7,9,10</sup>                                                      | <b>27,50</b> |
| Truffled Steakhouse Fries   homemade Dijon Mayo   Wild herb salad                                                         |              |
| <b>Mussels Imperial</b> <sup>7,9</sup>                                                                                    | <b>24,50</b> |
| White Wine Sauce   truffled steakhouse fries   Saffron aioli                                                              |              |
| <b>Guinea fowl breast</b> <sup>7,9</sup>                                                                                  | <b>29,50</b> |
| filled with cream cheese   Chocolate Port Wine Juice   truffled mashed potatoes   Savoy cabbage plum vegetables           |              |
| <b>Grilled Argentine Entrecôte</b> <sup>7,9</sup>                                                                         | <b>35,50</b> |
| truffled steakhouse fries   Chocolate Port Wine Sauce   Herb Butter   Wild herb salad                                     |              |
| <b>Grilled Argentine beef tenderloin</b> <sup>7,9</sup>                                                                   | <b>38,00</b> |
| Dijon Mustard Herb Crust   truffled mashed potatoes   marinated Hokkaido   dwarf sauce                                    |              |
| <b>Duet of Loup de Mer &amp; Black Tiger Prawns</b> <sup>7,9</sup>                                                        | <b>33,50</b> |
| Beetroot Risotto   Market vegetables   Lobster Saffron Foam                                                               |              |
| <b>homemade truffle saffron spaetzle</b> <sup>1,3,7,9</sup>                                                               | <b>33,50</b> |
| carved Argentine beef tenderloin   Mushrooms                                                                              |              |
| <b>Viennese schnitzel of veal</b> <sup>1,3,7</sup>                                                                        | <b>33,50</b> |
| Steakhouse Fries   Wild Herb Salad   Cranberries                                                                          |              |
| <b>grilled salmon steak</b> <sup>7,9</sup>                                                                                | <b>29,50</b> |
| Artichoke Hearts   fried rice   Mango Tomato Salsa   Lobster foam sauce                                                   |              |
| <b>grilled octopus</b> <sup>7,9</sup>                                                                                     | <b>34,00</b> |
| Black Tiger Shrimp   french prunes   Spinach   Feta   Mashed potatoes   Lobster sauce                                     |              |
| <b>grilled tuna steak in sesame coating</b> <sup>1,4,9</sup>                                                              | <b>33,50</b> |
| Pea and potato mousse   Wild Herb Salad   Lobster Saffron Foam                                                            |              |
| <b>grilled rack of venison</b>                                                                                            | <b>38,90</b> |
| Red cabbage   Spinach and Bread Dumplings   Cranberry Port Wine Sauce                                                     |              |
| <b>Surf &amp; Turf</b>                                                                                                    | <b>59,90</b> |
| 1/2 lobster   Argentine Entrecôte   Black Tiger Gambas   two kinds of sauce   truffled mashed potatoes   Artichoke hearts |              |
| <b>Dessert</b>                                                                                                            |              |
| <b>Lukewarm chocolate tarts</b>   homemade vanilla ice cream   Fruit garnish <sup>1,3,7,8</sup>                           | <b>9,50</b>  |
| <b>Affogato</b> double espresso   Vanilla ice cream   homemade sesame puree <sup>7,8,11</sup>                             | <b>9,50</b>  |
| <b>Pistachio Tiramisu</b> <sup>1,3,7,8</sup>                                                                              | <b>10,50</b> |
| <b>Apple tart with homemade tonka bean ice cream</b> <sup>1,3,7,8</sup>                                                   | <b>10,50</b> |
| <b>New York Lotus-Mango Cheesecake</b> <sup>1,3,7,8</sup>                                                                 | <b>11,90</b> |