

STARTER

	Piece / 4,90
Freshly caught oysters	
Giant dates wrapped in bacon^{7,8} filled with walnuts Herb quark & cream cheese	12,90
Cappuccino of lobster with Persian saffron^{7,9,14} + Scallops & Black Tiger Shrimp	9,00 17,90
Goat cheese in filo pastry^{1,7,8} filled with grapes caramelized walnuts Fig Jelly Wild herb salad	17,90
Tartar from Label Rouge Salmon & Avocado^{7,9} Cream Cheese Mango Pearls confit honey tomatoes	17,50
Saffron Falafel⁸ Homemade two kinds of hummus Yogurt and mint dip	15,90
grilled black tiger prawns^{2,3,7} with grilled pineapple from Costa Rica Aioli Spicy	23,50
Burrata^{7,8} Mango homemade basil mousse Tomato fillet in sesame coating Wild herb salad	16,50
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
Shakshuka³ Tomatoes Herbs Aubergines Zucchini Egg Peppers	16,50
grilled marrow bones with thyme salt & pinsa bread¹	17,90
Artichoke hearts from the oven⁷ Ricotta cream & gremolata	18,90
vegetarian antipasti plate^{1,7} Buffalo Mozzarella stuffed vine leaves grilled mushrooms Zucchini Artichokes Peppers Aubergine rolls filled with cream cheese Hummus	23,90
Antipasti plates^{1,7,8} Vegetarian Antipasto Plate + Black Tiger Prawns Serrano Ham Dates wrapped in bacon stuffed with walnut	28,50

Pasta

homemade pappardelle Beef Bolognese Parmesan ^{1,3,7,9}	15,90
homemade pappardelle Truffles Burrata Sakura Mix ^{3,7,9}	29,90
homemade spaghetti vongole Garlic Parsley White Wine Tomatoes ^{1,3,7,9}	18,90
homemade pappardelle Burrata Aubergines Zucchini Tomatoes ^{1,3,7,9}	19,50
homemade tagliatelle Duet of Salsiccia & Merguez Cherry tomatoes ^{1,3,7,9}	19,50
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}	35,50

Ravioli

Homemade ravioli stuffed with porcini mushroom & truffle ^{1,3,7,9}	29,50
Homemade ravioli stuffed with pumpkin & mascarpone ^{1,3,7,9} Pomegranate Parmesan	25,50
Homemade ravioli stuffed with baby spinach & ricotta ^{1,3,7,9} Pomegranate Parmesan Saffron Sage Sauce	25,50
Homemade ravioli stuffed with lobster ^{1,3,7,9} Black Tiger Shrimp Parmesan brown mushrooms Lobster Saffron Foam	35,50

Pinsa

Pinsa Four Cheeses Brie Mozzarella Gorgonzola Feta ^{1,7}	16,50
Pinsa baby spinach Feta Cherry Tomatoes Persian pistachios ^{1,7}	16,50
Pinsa Tartufa Truffles Burrata Pomegranate Garden cress	18,90
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



Scan the QR code for the English menu

Wild herb salad with chicken breast strips ^{1,7,9}	23,50
48h marinated 3x different herbs grilled pineapple fresh mango Persian barberries	
grilled lamb chops & merguez from France with wild herb salad ^{7,8,11}	33,50
Saffron Falafel Balls 2 kinds of hummus Yoghurt Mint Dip roasted chickpeas	
Steak tartare from arg. Beef tenderloin ^{1,3,7,9,10}	29,50
Truffled Steakhouse Fries homemade Dijon Mayo Wild herb salad	
Mussels Imperial ^{7,9}	24,50
White Wine Sauce truffled steakhouse fries Saffron aioli	
Guinea fowl breast ^{7,9}	29,50
filled with cream cheese Chocolate Port Wine Juice truffled mashed potatoes Savoy cabbage plum vegetables	
Grilled US flank steak ^{7,9}	35,50
truffled steakhouse fries Chocolate Port Wine Sauce Herb Butter Wild herb salad	
Grilled Argentine beef tenderloin ^{7,9}	42,00
Dijon Mustard Herb Crust truffled mashed potatoes green asparagus two kinds of sauce	
Duet of Loup de Mer & Black Tiger Prawns ^{7,9}	33,50
Beetroot Risotto Market vegetables Lobster Saffron Foam	
homemade truffle saffron spaetzle ^{1,3,7,9}	35,50
carved Argentine beef tenderloin Mushrooms	
Viennese schnitzel of veal ^{1,3,7}	35,50
Steakhouse Fries Wild Herb Salad Cranberries	
grilled salmon steak ^{7,9}	29,50
Artichoke Hearts fried rice Mango Tomato Salsa Lobster foam sauce	
grilled octopus ^{7,9}	34,00
Black Tiger Shrimp french prunes Spinach Feta Mashed potatoes Lobster sauce	
grilled tuna steak in sesame coating ^{1,4,9}	34,90
Pea and potato mousse Wild Herb Salad Lobster Saffron Foam	
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}	11,90

If you have any questions about allergens and ingredients that cause intolerance, please contact our service staff – **CARD PAYMENT ONLY | ONLY CARD PAYMENT**