

STARTERS AND SALADS

Celery Cream Soup 8.50 with kale pesto and sliced black walnuts	brenner Beef Salad 14.50 with thinly sliced grilled Pomeranian beef, date tomatoes, toasted pine nuts, caramelized hazelnuts, avocado, arugula, pesto, parmesan cheese and marinated mushrooms
Avocado and Creamy Hummus ^(v) 11.50 with mint, olives, lemon and a roasted dukkah crunch	Winter Salad 12.50 with guinea fowl breast, quince, muscat pumpkin, raisins, Puntarelle Romana, pomegranate and pumpkin seeds
Red Beet Carpaccio 12.50 marinated with lemon and olive oil, caramelized hazelnuts, green pistachios and pecorino di fossa	Warm Vegetable Salad ^(v) 11.50 grilled green asparagus, corn on the cob, spring onions, courgettes mixed with avocados, tomatoes and green salad
Vegetable Antipasti ^(v) 12.50 fresh grilled vegetables with Sicilian caponata	Caesar Salad 10.50 with homemade caesar dressing, romana salad, parmesan slices and anchovy fillets
Burrata D.O.P. from Apulien 15.50 creamy mozzarella with grilled pineapple, pink pepper, mint and green pistachios	
Tuna Tartar 17.50 with thinly sliced fennel and a brenner salmoriglia	
Vitello Tonnato 16.50 thin slices of veal with tuna-cream and apple capers	Top your salad with Grilled Chicken Breast+ 4.50 or a marinated Grilled Prawn Skewer + 6.50 or thinly sliced Grilled Pomeranian Beef + 6.50
Beef Carpaccio 16.50 with Parmesan cheese matured for 30 months and glazed pears	

VEGETARIAN MAINS

A selection of vegetable dishes with high quality nuts and seeds - as often as possible from local farmers around the Munich area

Veggie Bowl with Persimmon Barley ^(v) 14.50 and oven roasted butternut squash, fried aubergines, colourful beets, cedric-lemon-fennel salad, steamed puntarel romane, turnip cabbage and small mango salsa	Aubergine Gratin with Quinoa ^(v) 15.50 filled and baked with quinoa and bread crumbs, served with a mango dip and peperonata
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OUR HOMEMADE PASTA

freshly made by hand every day in our kitchen

Kamut (Khorasan wheat) is a delicate and ancient grain, which not only tastes very good but also light and easy to tolerate as it is rich in protein and fiber. That is why we exclusively use Kamut pasta, water and a pinch of salt for our homemade pasta.

Spaghetti Pomodoro ^(v) 11.00 with fresh tomatoes, olive oil & basil	Spaghetti Aglio e Olio ^(v) 10.50 a hint of Peperoncino and fresh parsley
Spaghetti Bolognese 12.50 with homemade ragù	Fusilli Salsiccia 13.50 with braised mushrooms and Salsiccia dell' Etna
Spaghetti Scampi 15.50 with grilled scampi à la chef	Linguine ai Calamaretti 13.50 with braised date tomatoes and a hint of Peperoncino
Fregole Sarde 16.50 with braised Brasato of Chianina beef and Parmesan cheese	Linguine ai Swordfish 15.50 with date tomatoes and wild fennel-bread crumbs

FROM THE GRILL

We love our fish and our meat! Whether from semi-natural fishing, pastures or certified organic farms: we grill very gently and simply over high quality charcoal - with lemon, exquisite olive oil and some sea salt.

<p>Calamari 17.50 with arugula and marinated tomatoes</p> <p>Black Tiger Prawns 200g · 26.50 wild catch from the Atlantic ocean with marinated tomatoes and aioli</p> <p>Octopus 200g · 19.50 with marinated tomatoes</p> <p>Dorade royal 400-450g · 21.50 grilled whole</p> <p>Sole 450g · 34.00 grilled whole</p> <p>Sole for 2 Pers, about 1000g · 85.00 grilled whole</p> <p>Tuna Fillet 200g · 28.50 sashimi quality yellowfin tuna</p> <p>Salmon Fillet 200g · 19.50 from a sustainable farm in the Norwegian fjords</p> <p>Artic Char Filet 200g · 21.50 with red beet chicorée and mango chutney</p>	<p>Salsiccia dell' Etna 16.50 handmade by our Sicilian butcher</p> <p>Thinly Sliced Beef Fillet 26.50 briefly grilled, with arugula salad and parmesan shavings</p> <p>Beef Fillet 380g · 48.50 / 220g · 31.00 Argentinian Black Angus</p> <p>Pomerania Beef Fillet 380g · 64.50 / 220g · 39.50 from a pasture cattle in Pomerania, dry-aged for 40 days</p> <p>Entrecôte 380g · 30.00 / 280g · 25.00 Argentinian Black Angus</p> <p>Scaloppine al Limone 17.50 veal loin with lime sauce and braised artichokes</p> <p>Donald Russell Carrée of lamb 380g · 37.50 / 280g · 26.50 dry-aged tender grass fed lamb from Scotland</p> <p>French Organic Chicken 19.50 tender breast filet of chicken with pesto and marinated tomatoes</p>
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SAUCES

- Classic Aioli with Spanish Saffron
- Refreshing Grill Sauce with Tamarind
- Fagioli Cream with Black Beans, Thyme and Cumin ^(v)
- Mango Salsa with Lime and Coriander ^(v)
- each 3.50

SIDES

- Steamed Spinach ^(v)
- Rosemary Potatoes ^(v)
- Tomato Salad ^(v)
- Steamed Vegetables ^(v)
- Mixed Side Salad ^(v)
- each 4.50
- Salt, Pepper and Herb Mix 1.20

SPECIAL CUTS

Costata di Chianina, Scottona dry aged	for 2-3 Pers., about 1kg / per 100g · 11.50
this rare Tuscan cattle breed has a particularly healthy, tender and juicy meat	
Fiorentina di Chianina, Scottona dry aged	for 2-3 Pers., about 1kg / per 100g · 16.50
a royal T-bone steak from a native Tuscan cattle	
Pomeranian Tomahawk	for 2-3 Pers., about 1kg / per 100g · 12.50
dry-ripened prime rib steak on a long rib bone from Pomeranian willow cattle	
Pomeranian Rib Eye	300g · 38.50 / 380g · 47.50
juicy steaks from Pomerania, bred on Pomeranian grassland and aged 4 weeks on the bone	

WE RECOMMEND TWO VERY SPECIAL WINES

2006 Clos de Cistes, Peyre Rose, Languedoc	0,1l · 23.00 / 0,75l · 139.00
1965 Ramico Colares, Adega Viuva Gomez, Portugal	0,1l · 46.00 / 0,65l · 298.00