

# *Mediterranean cooking a la carte*

## *Appetizers*

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„Bruschetta tradizionale“ – with Tomatoes, Garlic & fresh Basil	4,70
Bruschetta with smoked Salmon, Tomatoes and Olives	5,50
Crostini with homemade Olive Paste, Goat Cheese and Rosemary	5,50
Portion of marinated green and black Olives	3,90
Lukewarm Goat Cheese in a Turnover of Puff-Pastry with Grape Chutney garnished with mixed Salad	7,80
Small Cake of Ricotta with Tomato-Salad refined with Shallots and fresh Basil	7,60
Carpaccio of Beef-Fillet with Rocket Salad and Parmesan Shavings	12,60

Starter buffet... help yourself	small Portion	5,00
	large Portion	7,50
Choose from our selection of leaf salads, vegetable salads and Antipasti.		

## *Salad*

Small Mixed Salad	4,50
Lamb's Lettuce served with Slices of Roasted Salmon with a Dressing of Dijon-Mustard	10,80
Cesar Salad with a Dressing of Capers, Croutons, Shavings of Parmesan Cheese and Slices of Chicken Breast	11,60

## *Soups*

Aigo bouldo – clear Garlic Soup	4,50
Chilled Vegetable-Almond Soup Majorcan Style	4,90

*We serve fresh baked Ciabatta with all Appetizers Soups and Salads.*

## *Pasta classic & creative*

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Spaghetti alla Carbonara	(Creamy Sauce with Bacon and Egg)	7,60
Spaghetti alla Matriciana	(hot Tomato Sauce, Bacon and Onions)	6,80
Spaghetti alla Bolognese	(Sauce made of Tomatoes, Vegetable and ground Meat)	7,80

Spaghetti della Casa – Spaghetti with sun dried Tomatoes, Pine Nuts, Slices of Olives, served with Rocket Salad and Parmesan Shavings	10,80
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Tagliatelle with King Prawns tossed in Olive Oil and Garlic, refined with Lime	12,90
Penne with Slices of Pork Fillet in a Gorgonzola-Spinach Sauce	11,50
Extra portion of freshly shaved Parmesan	2,00

## *Fish & Vegetarian Dishes*

Red Mullet al 'Orange served with Swiss Chard and roasted Potato Cubes	14,30
Grilled Fillet of Tuna with homemade Ratatouille and fresh baked Ciabatta	12,90
Dumplings of Swiss Chard and Cheese served with a fruity Tomato-Herbal-Sauce	9,00

## *Entrees*

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Pollo al limone Chicken Leg marinated with Lemon served with a Risotto of Barley and Vegetable, Thymesauce	11,70
„Costolette di maiale con salvia“ Pork Chop stuffed with Savage, Panchetta, dried Apricots and Garlic served with Tuscan Oven Potatoes and a Pepper-Green-Beans-Vegetable	12,90
Roast Saddle of Lamb with a crust of Rosemary with Couscous and melted Cherry-Tomatoes	17,90
Scaloppine (Escalope of Veal) topped with Eggplant and Pecorino served with Sage-Potatoes	15,00

*I have the simplest taste.*

*I'm always satisfied with the best.*

*Oscar Wilde*

## *Dessert & Cheese*

International Selection of Cheese garnished with Grapes and Olives, served with fresh baked Ciabatta	8,90
Sweet Bruschetta Brioche served with fresh Fruits and Cream fresh refined with Honey	5,70
Variation of Strawberry-Rhubarb-Granita And Espresso-Sherbet	6,00

## *Specialities of Saxony*

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Potato Soup with smoked Meat and Marjoram served with fresh baked Bread	5,50
Ragout of Poultry backed with Cheese served with Toast and Lemon slice	5,80
„Sportweltsalat“ – Field Greens and Crudités with Turkey breast, Blue Cheese and Yoghurtdressing	9,80
Omelette with Ham, Onions and Potatoes served with Crudités and Pickles	8,60
Escalope of Pork with creamy Mushrooms and French fries	12,80
Rumpsteak (250g) with homemade Herb Butter and roasted Potatoes	15,80
Cold Cuts from the regional Butcher's "Korch" with Pickles, Butter and fresh baked Bread	10,50
Roasted Dumplings of Curd Cheese served with Apple Compote	4,80

*There is no love sincerer  
than the love of food.  
George Bernard Shaw*

"Thoroughly cooking meats, poultry, seafood, shellfish and eggs  
reduces the risk of food borne illness"