

Italienische Wochen im Walhalla



Suppe und Vorspeise

Vitello Tonnato | Kalbfleisch | Thunfischsauce | Kapern
Kürbiskernöl € 16,50
Slices of veal | tuna sauce | capers

Minestrone | Gemüsesuppe | Cannellini-Bohnen
Kräuter | Reis | Basilikumpesto € 12,50
Vegetable soup | cannellini beans | herbs | rice | basil pesto

Hauptgang

Saltimbocca alla Romana | Kalbsschnitzel | Parmaschinken
Salbeiblätter | Caponata | Gnocchi €36,50
Escalope of veal | Parma ham | sage | caponata | gnocchi

Penne all'Arrabiata | Tomatensauce | Knoblauch
Chili | Olivenöl € 21,50
Penne | tomato sauce | garlic | chili | olive oil

Linguine al Pollo e Funghi | Huhn | Chamignons € 23,50
Linguine | chicken | mushrooms

Branzino al Limone | Wolfsbarschfilet | Zitronenbuttersauce
Kapern | Petersilie | Spinat | Rosmarinkartoffeln € 37,50
Fillet of sea bass | lemon butter sauce | capers | parsley | spinach | rosemary potatoes

Dessert

Tiramisu | Löffelbiskuit | Mascarpone | Espresso
Kakao € 14,50
Tiramisu | lady's fingers | mascarpone | espresso | cocoa

Lavendel-Panna-Cotta al Frutto della Passione € 11,50
Passionsfruchtsauce
Lavender panna cotta | passion fruit sauce