

ANTIPASTI

Bruschetta ^{5,a}	5 €
Foccacia ^a Rosemary / garlic olive oil / sea salt	5 €
Tomato soup ⁵ Tomatoes / olive oil / basil	6 €
Mozzarella di Bufala ^{5,6,i} Tomatoes / buffalo mozzarella / basil / olive oil	10 €
Carpaccio di manzo ⁵ Beef carpaccio / lemon - olive oil / mountain pepper / seasalt / mushrooms / rocket salad / grana padano	11 €
Pulpo ^m Marinated squid / artichokes / garlic / olive oil / lemon / parsley	13 €
Calamaretti ^m Marinated baby calamari / artichokes / garlic / olive oil / lemon / parsley	13 €
Insalata Mista ⁱ Mixed salad / cucumber / onion / balsamic dressing + Chicken 4	10 €

PIZZA

Pizza Margherita ^{5,a,d} 9 €

Pizza Salame Spianata ^{5,6,a,d} 12 €
Salame Spianata (spicy)

Pizza Parma ^{5,6,a,d} 13 €
Rocket salad / parma ham / parmesan

Pizza Tonno ^{5,a,d} 12 €
Tuna / red onions

Pizza Proscuitto Cotto ^{5,6,a,d} 12 €
Cooked ham / mushrooms

Pizza Formaggio di Capra ^{5,a,d} 14 €
Goat cheese / baby spinach / rosemary -honey

PASTA

Spaghetti Puttanesca ^{a,l}	12 €
Tomato sauce (spicy) / capers / anchovies / Sardellen / garlic	
Spaghetti Bolognese ^{a,h}	11 €
Minced beef / carrots / celery	
Caserecci di Pollo ^{a,d}	13 €
Chicken breast slices / red onions / mushrooms - cream sauce	
Gnocchi alla Sorrentina ^{a,d}	12 €
Gnocchi / tomato - cream sauce / mozzarella / basil	
Ravioli vegetariana ^{a,c,d}	12 €
Ravioli with ricotta spinach stuffing / pesto - cream sauce	
Lasagne al forno ^{a,c,d,h}	12 €
Pasta sheets / minzed beef / cream sauce / mozzarella	
Spaghetti Frutti di Mare ^{5,a,b,m}	15 €
Seafood / spaghetti / white wine / olive oil	

FISH

Salmone alla griglia ^{5,b,d} **20 €**
Salmon filet / La Ratte potatoes / zucchini /
tarragon / hollandaise

MEAT

Filetto di manzo ^d **25 €**
Beef filet 200 Gramm / mediterranean vegetables /
La Ratte potatoes / herb butter

DESSERT

Panna Cotta ^d **6 €**
Homemade / with strawberry sauce

Tiramisu della nonna ^{1,d} **6 €**
classic homemade tiramisu

Dessertvariation della Rosa ^{3,5,d} **9 €**
Hot chocolate brownie / vanilla ice cream /
mango - chutney

APERITIVO

HUGO Elderflower syrup / prosecco / soda mint leaves / lime	6,5 €
Aperol Sprizz Aperol / prosecco / soda / orange	6,5 €
Campari / Campari Orange	3,5 € / 6,5 €

ALCOHOL FREE

Spree-Champagner Tablewater, sparkling or still	0,4l	3,5 €
Auqa Panna still water	0,25l / 0,75l	2,9 € / 5,9 €
San Pellegrino sparkling water	0,25l / 0,75l	2,9 € / 5,9 €
Säfte von Bauer , as sprizzer as well orange / apple / cherry	0,2l	2,9 €
Coca-Cola classic ^{1,3} or light ^{1,2,3,9}	0,2l	2,9 €
Fanta ^{3,6} / Sprite	0,2l	2,9 €
Schweppes Ginger Ale ^{3,4} / Bitter Lemon ² / Tonic Water ²	0,2l	3,5 €

COFFEE

Café Crema ¹	2,7 €
Café Latte ^{1,d}	3,9 €
Cappuccino ^{1,d}	3,5 €
Espresso ¹	2,0 €
Espresso Doppio ¹	3,5 €
Espresso Macchiato ^{1,d}	2,5 €
Moccacino ^{1,d}	3,5 €
laktose - free milk	+ 0,5 €
Ice coffee ^{1,d}	5 €

TEA

from the house of Dallmayr, in a glass

earl Grey / darjeeling / green tea/ chamomile / wild berry / peppermint	3,2 €
Hot lemon	3,2 €
Fresh ginger tea	3,5 €
Chai Tea ^{1,d}	3,5 €

CHOCOLATE

Hot chocolate with whipped cream ^d	3,9 €
Baileys chocolate ^d	5,5 €
Hot milk with honey ^d	3,2 €
Ice chocolate ^d	5 €

BEER

FROM DRAFT

Craft Beer „Progusta“	0,3l	4,9 €
Berliner Pilsner	0,3l / 0,5l	3,9 € / 4,9 €
Büble Hefeweizen	0,5l	4,9 €

FROM BOTTLE

Jever Fun alcohol - free	0,33l	3,8 €
Weihenstephaner dark or alcohol - free	0,5l	4,9 €
Radler beer with sprite	0,5l	4,9 €
Berliner Weiße ³ red or green	0,33l	4,5 €

DIGESTIVO

Ramazotti	4cl	3,5 €
Averna	4cl	3,5 €
Grappa	4cl	3,5 €
Martini rosso / bianco / extra dry	5cl	4 €
Sambuca	4cl	3,5 €
Amaretto	4cl	3,5 €
Limoncello	4cl	3,5 €

SPIRITUOSEN

All spirits are available as longdrinks as well. 6,5 €

WHISKEY

Johnnie Walker Red Label	4cl	3,5 €
Jameson	4cl	4 €
Jack Daniels	4cl	3,5 €

RUM

Bacardi	4cl	3,5 €
Havana 3 Jahre	4cl	4 €

WODKA

Smirnoff	4cl	3,5 €
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Gordons Gin	4cl	3,5 €
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ADDITIONS & ALLERGENS

Additions

- 1 contains caffeine
- 2 contains quinine
- 3 artificial dyestuffs
- 4 extract of ginger
- 5 with preservations
- 6 with antioxidants
- 7 sulfurated
- 8 blackened
- 9 phenylalanine
- 10 contains sweetening
- 11 contains phosphate
- 12 flavour enhancer
- 13 contains alcohol

Allergens

- a gluten
- b shellfishes
- c eggs
- d milk
- e shell fruits
- f peanuts
- g soy
- h celery
- i moustard
- j sesame
- k lupine
- l fishes
- m mollusca
- n sulfite

Please be aware that some of our ice cream, toppings and baked goods may contain or come into contact with some or all listed allergens:

gluten, grains, egg, hazelnut, soy, milk, nuts, sesame seed.

For further information on ingredients within our products feel free to ask your servier before consumption.

All prices include goods and services tax in euro.

Please take into account that we have EC and credit cards (VISA, Mastercard) only accept from an amount of 10.00 euros.

Per table / per invoice can be paid with a maximum of 2 EC or credit cards.

We will gladly accept your reservation and arrange yours Event off.

For further information, compliments and criticism please visit us at:
www.bmb-gruppe.de