

See Geschmäcke . Lake Flavors

Hartweizen Pasta mit Seefisch Carbonara Sauce
Durum wheat pasta with lake fish carbonara sauce



Seefisch vom Grill
Grilled lake fish



Dessert

Meer Geschmäcke . Sea Flavors

(Tellergericht)

Gebratener *Krake mit Kartoffelpüree
und Oliven-Kapern Emulsion

Wolfsbarsch Ravioli
mit geklärter Butter und Thymian

(Single dish)

Roasted *octopus with potato purée
and olives-capers emulsion

Sea bass ravioli with clarified butter and thyme

Amarone Wein Menü . Amarone Wine Menu

(Tellergericht)

Amarone Risotto
mit Monte Veronese Käse eingegeremt

Scheiben von geräuchertem Rindfleisch
mit lauwarmen Amaronesauce

(Single dish)

Amarone Risotto
creamed with Monte Veronese cheese

Smoked beef slices
with lukewarm Amarone wine sauce

Mit einer Kostprobe von Amarone Pietro Dal Cero

With a taste of Amarone Pietro Dal Cero

Vorspeisen . Hors d'oeuvre

Süßwasserfische Verkostungen

Fresh water fish tastings

*Jakobsmuscheln mit Speck
auf Kartoffelpüree und gebratenem Lauch

*Scallops with speck on mashed potatoes and fried leeks

*Fisch aus der Adria
in roter Suppe mit Ingwer Aroma und Croutons

*Fish from the Adriatic in ginger-scented red soup with croutons

Fantasien von Rindertartar

Fantasies of beef tatar

Scheiben von geräuchertem Rindfleisch
mit lauwarmen Amarone Wein Soße

Smoked beef slices with lukewarm Amarone wine sauce

Kartoffel-Lauch-Torte mit weichem knusprigem Ei

Potato and leek pie with soft crispy egg

Erste Gerichte . First Courses

Hartweizen Pasta mit Seezfish-Carbonara-Sauce Durum wheat pasta with lake fish carbonara sauce	€ 15,00
Wolfbarsch Ravioli mit geklärter Butter und Thymian Sea bass ravioli with clarified butter and thyme	€ 14,00
Reginette mit gewürfelten *Thunfisch und Meeräschenrogen Reginette with diced *tuna and mullet bottarga	€ 14,00
Torciglioni mit *Entensauce und Erbsen Torciglioni with *duck sauce and peas	€ 14,00
Kamut-Tagliatelle mit Creme von "Drei Pfefferkernen" Ziegenkäse und knusprigem Bacon Kamut tagliatelle with cream of "Three Peppercorns" goat cheese and crunchy bacon	€ 14,00
Kartoffelgnocchi mit frischen Tomaten, Basilikum und Burrata Frischkäse Potato gnocchi with fresh tomato, basil and burrata fresh cheese	€ 13,00
Carnaroli Risotto mit *Scampi, *Venusmuscheln und Vanillearoma (Minimum 2 Personen) Carnaroli risotto with *scampi, *clams and vanilla scent (minimum 2 persons)	€ 17,00

In der Pfanne . Sautéed

Geröstete *Krake, Kartoffelpüree und Oliven-Kapern Emulsion
Roasted *octopus, potato purée and olives-capers emulsion

Gebratene Garnelen mit Guacamole Sauce (gluten free)
Fried shrimps with guacamole sauce (gluten free)

*Setzefel im Speckmantel mit Spinat und Mandelscheiben
*Monkfish wrapped in bacon with spinaches and almond slices

Knuspriges Spanferkel, grünes Apfelpüree und rote Zwiebel
Crispy suckling pig, green apple puree and red onion

Von unserem Grill . From our Grill

Seezfish - Lake fish

Meerzfish - Sea fish

*Tunfisch Tagliata – *Tuna Tagliata

*Gegrillte Schalentiere - Grilled shellfish

Rumpsteak vom Grill - Grilled beef rib steak

Gegrillte Rinderfilet - Grilled beef fillet

Gegrillte Lammkotletts - Grilled lamb chops

*Gegrilltes Hähnchen - *Grilled young rooster

Beilagen . Side Courses

Gemischter Salat

Mixed salad

Frittierte rustikale Kartoffeln

Fried rustic potatoes

Gebackene gewürfelte Gemüse

Baked diced vegetable

Käse . Cheeses

Kostprobe von örtlichem Käse mit Obst-Senf

Tastings of local cheeses with fruit mustard

Süße . Sweets

- Von unserer Konditorei "La Fenice" -
- From our "La Fenice" pastry shop -

"Die Kleinen Kuchen" mit Obst oder Schokolade

"The small cakes" with fruit or chocolate

Kleine Gebäcke (5 Stück)

Small pastries (5 pieces)

Warmer Kuchen mit einem weichen weißen Schokoladenherzen

Warm cake with a soft white chocolate heart

Ananas, Erdbeeren und Vanille-Eis aus eigener Produktion

Pineapple, strawberry and vanilla ice cream of our own production

Sorbets von "La Fenice"

Sorbets of "La Fenice"

Glass von Tre Filer Wein mit Cantucci

Glass of Tre Filer wine with Cantucci

Falls wäre der frische Produkt nicht verfügbar auf den Markt, werden wir momentan
tiefgefrorene Produkte verwenden

In case the fresh product were no available on the market, we use temporally deep-frozen products

Wichtiger Hinweis - Important Notice

Bitte wenden Sie sich an unser Personal, um Informationen über Substanzen oder Produkte zu erhalten, die Allergien oder Unverträglichkeiten verursachen.

Please refer to our staff for information about the presence of substances or products causing allergies or intolerances

ANNEX II of the EU Regulation n. 1169/2011

SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridized strains, and products thereof, except:
 - (a) wheat based glucose syrups including dextrose (1);
 - (b) wheat based maltodextrins (1);
 - (c) glucose syrups based on barley;
 - (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof, except:
 - (a) fish gelatine used as carrier for vitamin or carotenoid preparations;
 - (b) fish gelatine or Isinglass used as fining agent in beer and wine;
5. Peanuts and products thereof;
6. Soybeans and products thereof, except:
 - (a) fully refined soybean oil and fat (1);
 - (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources;
 - (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources;
 - (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
7. Milk and products thereof (including lactose), except
 - (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin;
 - (b) lactitol;
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* *illinoensis* (Wangenh.) K. Koch), (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products thereof;
14. Molluscs and products thereof EN 22.11.2011 Official Journal of the European Union L 304/43

(1) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.