Starters

First impressions count – fresh, creative, and with a cosmopolitan twist. Small plates, big flavors that leave you wanting more.

SLICES OF DUCK HAM G L
with chestnut-miso cream, lamb's lettuce, and kumquat
EUR 18,00

BURRATA
Mozzarella with Dagobertshausen pumpkin on arugula salad
EUR 12,00

GOAT CHEESE CRÈME BRÛLÉE
with pear chutney on a picked salad with candied nuts
EUR 16,00

GRASS-FED BEEF TARTARE
with Reggiano sour cream, truffle caviar, and chives
EUR 19,00

Greens & Plant Power

Crunchy, juicy, unexpected. Light, colorful, and full of international vibes. Vegetables meet world cuisine, herbs meet creativity – and every bite is full of good vibes.

AUTUMN SALAD V L G
with spiced orange dressing, Dagobertshausen pumpkin and quinoa
EUR 12,00

CAESAR SALAD
with thick capers, sourdough croutons and Parmesan flakes
EUR 16,00

ORIENTAL WILD MUSHROOM SHAKSHUKA
with pita, feta, tahini and parsley
EUR 21,00

Fire & Flame from the Mibrasa Charcoal Grill

Whether exquisite cuts of meat or the finest seafood delicacies – on the original "Mibrasa" grill, our creations unfold with unparalleled intensity. The glow of the charcoal fire combines succulent flavors, smoky nuances and the essence of pure craftsmanship.

SPICY FRIED KING PRAWNS G
with Vadouvan curry foam, Dagobertshausen pumpkin, ginger and chickpea puree
EUR 29,00

»LOCH-DUART« SALMON FILLET G L
with basil chimichurri, polenta and fried zucchini
EUR 32,00

IRISH HEREFORD »SPECIAL SELECTION« ROAST BEEF
first seared, then dry-aged with Béarnaise butter, rösti sticks and an autumnal side salad
EUR 49,00

IBERIAN ACORN-FED PORK FILLET AND BELLY L
with braised pointed cabbage, fried onions and a fried potato slice
EUR 28,00

US-BURGER »SMASH«
US beef patty grilled on a Mibrasa with jalapeno and American cheese, served with crispy French fries
EUR 18,00

GALICIAN VEAL CHOP
fried in panko with arugula and datterini tomato salad and Parmesan mashed potatoes
EUR 36,00

Original Pizza Napoletana

We bake our pizzas according to an original Sicilian recipe. This includes Caputo Type 00 wheat flour, San Marzano tomato sauce, buffalo mozzarella, semolina durum wheat, and a 36-hour dough fermentation. Briefly baked in an original stone oven at 400° Celsius, our popular crispy, airy "Napoletana" pizza with a leopard print is created.

MARGHERITA V
San Marzano tomato sauce with plucked buffalo mozzarella, olive oil, basil and Sicilian oregano
EUR 14,50

SALAME
San Marzano tomato sauce with spicy Milano and Ventricina salami, plucked buffalo mozzarella, basil and Sicilian oregano
EUR 16,00

PARMA CON ARUGULA
San Marzano tomato sauce with Parma ham, marinated arugula, plucked buffalo mozzarella, basil and Sicilian oregano
EUR 18,00

Sharing is caring
Two people - one delight

Appetizers to share

Our sharing plates are made for the perfect start: diverse appetizers to share that bring the lifestyle of big cities to the table – casual, communicative and full of flavor.

ARANCINI RICE BALLS
filled with Parmesan emulsion

MINI PIZZA BUFFALO

BEEF TARTARE SLICES
on toasted Philipps bread

SMALL SCAMPI PAN L G
EUR 19,00 per person (for 2 people or more)

Main courses to share

Here, dining becomes a happening: share, taste, experience as a couple. These dishes are made for enjoyment with a storytelling factor – carved and presented directly at the table by our service professionals.

LOCAL VENISON »ROSSINI STYLE«
with winter truffles, duck liver, nut butter brioche and sautéed chard
EUR 89,00 for two people

FARM DUCK LACQUERED WITH LAVENDER HONEY L
served with Orange Clove Sauce, Potato Dumplings and Cranberry Red Cabbage
EUR 49,00 for two people

Pasta

More than comfort food – here, craftsmanship meets creativity, taste meets global style.

HOMEMADE SPAGHETTINI
with tuna tartar, tomato essence butter emulsion and Amalfi lemon
EUR 28,00

RIGATONI »CACIO E PEPE«
with Italian pecorino, coarse pepper and organic egg
EUR 18,00

VEGGI PASTA
with avocado, burrata mozzarella and peas
EUR 21,00

Sweets

Sweet endings, happy vibes. Classic interpretation or excitingly different – small statements for a stylish finish.

MOUSSE TART
with Dagobertshausen pear, allspice and pecan nuts
EUR 14,00

TARTE TATIN
from Dagobertshausen Boskoop and creamy AROMA vanilla ice cream
EUR 12,00

BAKED PLUM CRUMBLE
with AROMA tonka bean ice cream
Freshly baked in approx. 20 minutes
EUR 11,00

= VEGETARIAN V = VEGAN G = GLUTEN FREE L = LACTOSE FREE

Our separate allergen menu can provide information on allergenic ingredients in our dishes.