



## STARTERS

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Focaccia with lime aioli and marinated green and black olives	9
Antipasti mediterranean grilled and pickled vegetables with garlic pesto	11
Dates wrapped in bacon with paprika dip	8
Calamari - Our Blu classic baked and spicy seasoned according to our own recipe with lime aioli	6   16   32
Insalata small mixed rocket salad with wild herbs, cherry tomatoes, red onions, parmesan and balsamico dressing	7
+ Prawns	10
+ Beef fillet strips	14
+ Wagyu tagliata	22
Panzanella talian tomato bread salad with cherry tomatoes, focaccia croutons, red onions and grlic	7
Tonnato Vitello – the other way round with grilled tuna, lime filets, mini capers, anchovies and veal sauce	12
Flamed Carpaccio of original Wagyu beef (class A4) with caramelized seeds, frisée salad	29



## PASTA

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Both as a starter and as a main course portion

Conchiglioni filled with ricotta, sun – dried tomatoes, baby spinach on a fruity tomato sauce			9   19
Gnocchi served with 12 hours cooked oxtail ragout with roasted beech mushrooms and an egg yolk			13   23
➤ In addition we recommend: Robert Mondavi Chardonnay, Barrel Aged, Kalifornien, 2020	0,2l 0,75l		15 49
Capellini thin pasta stripes with mussels, prawns and saisonal seafood			15   28
➤ In addition we recommend: Wageck Pfaffmann Sauvignon Blanc, Deutschland, 2020	0,2l		14
Fettuccine with white truffle butter veloute, sliced truffle and spring garlic			13   27
Strozzapretti home – made farmers pasta with a lobster – prawn - sauce, lentils and cherry tomatoes			15   29
➤ In addition we recommend: Chateau Mirabeau Pure Cote de Provence, Frankreich, 2022	0,2l 0,75l		16 57





## A LITTLE BIT MORE TO SE(E)A...

€

3 Oysters | lemon | shallots vinaigrette | with a glass 0,1l Taittinger Champagner

26

## MAIN COURSE

Wild garlic risotto

22 | 32

cooked with mascarpone, rocket salad and salted lemons, optional served with iberico cheeks

Whole sea bream

34

the fish is grilled and served with mediterranean vegetables, rosemary potatos and pesto

Tagliata (ca. 200g)

35

Entrecote grilled and sliced on rocket salad, cherry tomatoes, pine nuts and a balsamico port wine reduction

➤ In addition we recommend: Ceretto Monsordo Piemont DOC

0,2l

19

Cabernet Sauvignon, Merlot und Syrah, 2019

0,75l

68

Simmentaler beef filet (ca. 200g)

43

the steak is served with creamy polenta, a grilled eggplant and spicy mole jus





## DESSERT

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Tortino lukewarm chocolate cake with a liquid core and marinated blueberries	8
Dulce de Leche sweet milk cream on rhubarb ragout	9
Zabaglione – Italian Winecream with grand marnier marinated oranges, figs and chopped pistachios	11
Parmesan and other cheese served with fruit mustard, grapes, caramelized nuts and bread	12

## DIGESTIF RECOMMENDATIONS

Espresso Martini		9,50
Hennessy V-S-O-P Privilege Cognac	2cl	12
Grappa Nonino Risvera 8 years	2cl	9,50
Verious fruit brandies from the region „ Guggenbichler “		

