

Menucard Italien cuisine 2024

Starters:

GreenPea-Parmesan Flans served with Sourdough-Crackers

*

Goatcheese with Olives, dried Tomatoes, Lemonoil on a saisonal salad

*

"Passatelli in Brodo" (thick Parmesan-Maccaroni in Bouillon/Broth)

Main dish: Meat:

Minced beef* in Marsala Sauce served with saisonal veggies & Polenta

Chicken stew with Olives, Celery, Carrots a red wine-Tomato sauce
served with lemon rice

*

Beef-Saltimbocca* on Tomato sauce with veggies and creamy mashed potatoes

OR

Main dish: Vegetarian & Vegan:

Potato Gratin „Parmigiana" (V)

*

Spinach-Feta Dumplings with Tomatosauce (V)

Mozzarella smoked on a creamy Green pea-Polenta

*

Gnocchi with Veggies & Wildhearb-Pesto (always Vegan)

Desserts:

Panna cotta with Fruit sauce (V)

*

Chocolate-Amaretto Pudding in a jar (V)

*

Mini-Caprese Cakes (Chocolate-Almond cake) with Ice-cream

*

Crostatine alla nocciola (tartes with Chocolate and Hazelnut filling)

(V) These dishes are available also as Vegan/Plantbased meal

* Available with Chicken