

## SNACKS & SALADS

*colorful, diverse, consciously*

### Italian farmer's bread

tomato pesto | olive oil | sea salt

6 €

### Caviar

30g | potato foam | chive cream

75 €

### Carpaccio di manzo

Holstein fillet of beef | rocket | herb cream | parmesan cheese

26 €

### Ceviche of gilthead

wild asparagus | radish | tarragon lime dressing

26 €

### Burrata

Semi secchi tomato tartar | cherry tomatoes | red onions | basil pesto | aged balsamic vinegar

22 €

### Baby spinach salad

Kalamata olives | apples from our plantation | Frisian Blue | homemade garlic dressing

20 €

### Bootshaus salad

plucked lettuce | cherry tomatoes | radishes from our fragrant garden | cucumber | crunch | yoghurt dressing

18 €

## LUNCH

*mediterranean, traditional & always delicious*

### Fish potpourri

grilled fish | mussels | prawns | tomato sugo | garlic | garlic baguette

33 €

### Tagliatelle di manzo

beef fillet tips | pepper cream sauce | sautéed mushrooms

38 €

### Fragola sarda

Sardinian pasta | roasted asparagus | parmesan cheese | pomegranate seeds | wild garlic oil

24 €

### Viennese escalope

potato cucumber salad | lingonberries

35 €

## DESSERTS

*for the perfect finale*

### Bellini

champagne mousse | pickled peaches | peach granita

12 €

### Ice cream & sorbet

homemade specialities per scoop

6 €

*We are happy to serve you ciabatta bread with the salads.*

 = vegetarian

*We hope you are enjoying our light lunch menu and are already very much looking forward to the evening service with our Italian selection.*