MENU

WILLKOMMEN IM RESTAURANT VITELLO

Entdecken.

Erleben.

Genießen.

WELCOME TO THE RESTAURANT VITELLO

Taste.

Experience.

Enjoy.

Starters

Vitello Tonnato „Rilano Style “ (A, E, F, G, L) **13,00 €**
Veal shoulder | Tuna sauce | Cherry tomatoes | Capers | Lemon zest | Rucola

Antipasti plate (A, E, F, G, D, L) **15,00 €**
Grill vegetables | Vitello Tonnato | Fennel salami | Rucola | Parmesan

Carpaccio of Angus beef (G) **17,00 €**
Rucola | Parmesan-Chips | Fried herb mushrooms

Soups

Foamed Crustacean Bisque (E, C, G) **9,50 €**
Arctic prawns

Clear tomato essence (I, G, E, L, M)
Mediterranean Ravioli | Basil **9,00 €**

Vitello

Middle Course

Side salad	**4,50 €**
Caesar salad (A, E, F, L, B, C, I, D, H) Romana salad | Caesar Dressing | Anchovies | Capers | Croutons | Parmesan	**12,00 €**
Chicken strips	**15,50 €**
Goat cheese	**17,50 €**
Prawns	**18,50 €**
Mediterranean Vegetables	**14,50 €**
Vegan Chilli con Carne (I, F) Tortilla Chips	**13,00 €**
Allgäu cheese spaetzle (A, D, I) Mountain Cheese | Fried onions | crunchy leaf salad	**15,50 €**
Beetroot Risotto (G, N) Parmesan Chips | without goat cheese	**12,00 €**
with fried goat cheese	**13,00 €**

Vitello

Main Course

Salt marsh lamb Chop (J, G, L, E) **28,00 €**
Thyme Jus | Rosemary Potatoes | Ratatouille

Rib Eye Steak (250g) (M, L, G) **29,00 €**
Bacon Beans | Baked Potato | Sour Cream | Herb butter

Veal „Zurich Style“ (150g) (D, E, G, L) **22,00 €**
Veal strips | Champignons | Hash browns | Creamy white wine sauce

Wiener Schnitzel (A, E, I, G) **26,00 €**
Veal schnitzel | Fried baby potatoes with bacon | Cranberries

Baked chicken schnitzel (150g) (A, E, I, G) **19,00 €**
Mustard and horseradish marinade | Pretzel breading | Fried baby potatoes

Bavarian cordon bleu (filled with Obazda cheese) (M, L, G) **23,00 €**
Crisp fried potatoes

Crispy fried Pike perch fillet (B, D, F, E) **24,50 €**
Almond Butter | Risoleé Potatoes | glazed vegetables

Trout "Müllerin" (B, I, D, F, G) **24,50 €**
Lemon Butter | Parsley Potatoes | Lambs lettuce

Vitello

Dessert

Chocolate soufflé **(A, I, D, G, M)** **9,00 €**
Fluid core | Berries ragout | Ice cream

Curd cheese soufflé (Gluten/Lactose free) **(M, H, J, G)** **9,00 €**
Three fruit pulp | Ice cream

Apple Cakes | Vanilla ice cream **(A, C, E, G)** **9,00 €**

Ice cream flavours (scoop) **(A, D, K, M, H)** **1,50 €**
Amarena, Vanilla, Brownie, Chocolate, Chestnuts, Coconut, Walnut
Mascarpone Tonka beans, Candyfloss

Ice cream flavours (scoop) Vegan **1,50 €**
Mandarin Sorbet, Raspberry Sorbet

ADDITIVES

Information about ingredients in our dishes that may cause allergies or intolerances can be obtained from our service staff on request.All prices are in EUR, including VAT & service. All prices are in EUR, including VAT & service charge.
Cross-contamination cannot be completely ruled out despite our duty of care.

Additives: A Eggs, **B** Fish, **C** Crustaceans, **D** Milk, **E** Celery, **F** Sesame seed, **G** Sulphur Dioxide/Sulphites
H Peanuts, **I** Gluten-halved cereals, **J** Lupin, **K** Nuts, **L** Mustard, **M,** Soybeans, **N** Molluscs

Vitello