

ENOTECA

REFINED ITALIAN-MEDITERRANEAN DINING

Part sophisticated wine bar, part cosy eatery, Enoteca Wine Bar offers an exquisite blend of fine wine, exceptional dining, and a warm, inviting ambience. Guided by our expert sommelier, each dish is thoughtfully paired with the perfect wine to create a harmonious symphony of flavour. Savour our carefully curated menu, celebrating the finest Italian-Mediterranean cuisine, and soak up the relaxed atmosphere on our elegant marble terrace. From intimate lunches and refined dinners to specialist tasting menus and sommelier-led wine experiences, every moment here is designed to be savoured—a timeless celebration of wine, flavour, and ambience.

ANTIPASTI

	Bruschetta al pomodoro with prosciutto crudo Bruschetta al pomodoro mit Prosciutto Crudo Bruschetta al pomodoro au prosciutto crudo <i>(Dry light Red Wine or Crispy Rosé Wine)</i>	23€
	"Alici siciliane" anchovies with grilled sourdough and seaweed butter "Alici siciliane" Sardellen mit gegrilltem Sauerteig und Algenbutter Anchois "Alici siciliane" au levain grillé et beurre d'algues <i>(Light Dry and Crispy White Wine)</i>	22€
VG	Funghi Trifolati sautéed wild mushrooms with garlic and parsley Funghi Trifolati sautierte Wildpilze mit Knoblauch und Petersilie Funghi Trifolati Champignons sauvages sautés à l'ail et au persil <i>(Light fruity Red Wine or Full and Opulent White Wine)</i>	23€
V GF	"Cremadi melanzane" with mâché salad and confit tomatoes "Crema di melanzane" mit Mâché-Salat und konfitierten Tomaten "Crema di melanzane" avec salade mâchée et tomates confites <i>(Dry Light Red wine or Crispy Rosé Wine)</i>	21€
	"Salmone affumicato" smoked salmon, cornichons, caper berries, lime and Carasau bread "Salmone affumicato" geräucherter Lachs, Cornichons, Kapernbeeren, Limette und Carasau-Brot Saumon fumé « Salmone affumicato », cornichons, baies de câpres, citron vert et pain Carasau <i>(Light Fruity Red Wine or Dry Sparkling Wine)</i>	25€
V GF	Burrata with summer fruits and lime Burrata mit Sommerfrüchten und Limette Burrata aux fruits d'été et citron vert <i>(Dry Light and Crispy White Wine)</i>	22€
VG GF	Padron Peppers with Maldon salt flakes Padron-Paprika mit Maldon-Salzflocken Piments Padron aux flocons de sel de Maldon <i>(Light Dry and Crispy White Wine)</i>	22€

V vegetarian option / GF gluten-free option / VG vegan option / DF dairy-free option

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ANTIPASTI

V	"Patate fritte" with chili mayonnaise and Parmesan "Patate fritte" mit Chili-Mayonnaise und Parmesan "Patate fritte" au chili mayonnaise et parmesan <i>(Dry Sparkling Wine)</i>	19€
	"Tartare di manzo" with beef rump, dijon mustard, red peppers coulis and sourdough croutons "Tartare di manzo" mit Rinderhüfte, Dijon-Senf, Paprika-Coulis und Sauerteig-Croutons "Tartare de bœuf" au rumsteak de bœuf, moutarde de Dijon, coulis de poivrons rouges et croûtons au levain <i>(Fruity and Lively Red Wine)</i>	25€
	"Gamberetti aglio, olio e pepperoncino" shrimps cooked in olive oil with chili and garlic "Gamberetti aglio, olio e Pepperoncino"-Garnelen, gekocht in Olivenöl mit Chili und Knoblauch Crevettes « Gamberetti aglio, olio e pepperoncino » cuites à l'huile d'olive avec piment et ail <i>(Dry Sparkling Wine)</i>	24€
GF	"Cozze al vino Trebbiano" mussels, and wine in creamy curry sauce with parsley "Cozze al vino Trebbiano" Muscheln und Wein in cremiger Currysauce mit Petersilie Moules "Cozze al vino Trebbiano" et vin dans une sauce crémeuse au curry et au persil <i>(Full and opulent White Wine)</i>	22€
	"Chioccole della Nonna", snails with garlic butter and parsley "Chioccole della Nonna", Schnecken mit Knoblauchbutter und Petersilie "Chioccole della Nonna", escargots au beurre à l'ail et au persil <i>(Light fruity Red Wine or Full and Opulent White Wine)</i>	24€
VG GF	"Cavolfiore fritto" fried cauliflower with salted almonds, shallot, chili, and pepper cream "Cavolfiore fritto" gebratener Blumenkohl mit gesalzenen Mandeln, Schalotten, Chili und Pfeffercreme "Cavolfiore fritto" chou-fleur frit avec amandes salées, échalote, piment et crème de poivre <i>(Fruity and Aromatic White Wine)</i>	22€

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FORMAGI E SALAMI

- V **Selezione di formaggi** 28€
Parmigiano Reggiano 24 months, Provolone Dolce, Gorgonzola Piccante Herb Crostini, Fig Jam, Candied Walnuts
Parmigiano Reggiano 24 Monate, Provolone Dolce, Gorgonzola Piccante Kräuter-Crostini, Feigenmarmelade, Kandierte Walnüsse
Reggiano 24 mois, Provolone Dolce, Gorgonzola Piccante
Crostini aux herbes, Confiture de figues, Noix caramélisées
(Dry and Crispy White Wine / Sweet Wine for Contrast)
- Selezione salumi** 27€
Salame Milano, Prosciutto Crudo, Bresaola Pickles, Olives, Sourdough Bread
Salame Milano, Prosciutto Crudo, Bresaola
Essiggurken, Oliven, Sauerteigbrot
Salame Milano, Prosciutto Crudo, Bresaola
Cornichons, Olives, Pain au levain
(Fruity and Lively Red Wine or Dry Sparkling Wine)

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GRANDI PIATTI

VG	Gnocchi al pomodoro with garlic and basil Gnocchi mit Tomatensauce, Knoblauch und Basilikum Gnocchis à la sauce tomate, à l'ail et au basilic <i>(Fruity and Lively Red Wine)</i>	30€
	Spaghetti con nduja, tomato, chili, and lemon flavor Spaghetti mit 'Nduja, Tomate, Chili und Zitronenaroma Spaghetti avec 'nduja, tomate, piment et arôme de citron <i>(Light Dry and Crispy White Wine)</i>	30€
GF	Calamari alla griglia with parsley gremolata, ink vinaigrette, spicy chorizo and grilled zucchini Gegrillter Calamari mit Petersilien-Gremolata, Tintenfisch-Vinaigrette, würzigem Chorizo und gegrillter Zucchini Calamars grillés avec gremolata au persil, vinaigrette à l'encre, chorizo épicé et courgettes grillées <i>(Dry and Crispy White Wine)</i>	31€
GF	Filetto di salmone with lemon caper dressing, parsley, and steamed potatoes Lachsfilet mit Zitronen-Kapern-Dressing, Petersilie und gedämpften Kartoffeln Filet de saumon avec sauce citronnée aux câpres, persil et pommes de terre vapeur <i>(Fruity and Aromatic White Wine or Light and Fruity Red Wine)</i>	33€
VG GF	Finocchi con Sambuca, tomatoes and black olives Fenchel mit Sambuca, Tomaten und schwarzen Oliven Fenouil à la Sambuca, tomates et olives noires <i>(Dry Fruity and Aromatic White Wine)</i>	29€

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GRANDI PIATTI

	Tagliata di manzo with fried sweet potatoes and sauce bearnaise	35€
	Tagliata di Manzo mit frittierten Süßkartoffeln und Béarnaise-Sauce Tagliata di manzo avec patates douces frites et sauce béarnaise <i>(Rich and Dense Red Wine)</i>	
GF	Filetto di pollo with trifolati mushrooms and gorgonzola sauce	32€
	Hähnchenfilet mit sautierten Pilzen und Gorgonzola-Sauce Filet de poulet avec champignons sautés et sauce au Gorgonzola <i>(Full and Opulent White Wine or Fruity and Lively Red Wine)</i>	
	Spalla di Agnello, slow cooked lamb with fregola, spinach, and gravy sauce	31€
	Lammsschulter, langsam gegartes Lamm mit Fregola, Spinat und Bratensoße Épaule d'agneau, agneau mijoté avec fregola, épinards et sauce gravy <i>(Rich and dense Red Wine)</i>	

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DOLCI DELLA CASA

V	Ricotta torta di formaggio with summer berries and lime Ricotta-Käsekuchen mit Sommerbeeren und Limette Cheesecake à la ricotta avec baies d'été et citron vert (Off-Dry Sparkling Wine)	18€
V	Sundae with salted caramel ice cream, milk chocolate crème, peanuts, and popcorn Sundae mit gesalzenem Karamell-Eis, Milchsokoladencreme, Erdnüssen und Popcorn Sundae avec glace au caramel salé, crème au chocolat au lait, cacahuètes et popcorn (Dessert Local Wine)	21€
V	Affogato al Caffè with vanilla ice cream Affogato al Caffè mit Vanilleeis Affogato al Caffè avec de la glace à la vanille (Dessert Local Wine)	20€
VG GF	Insalata di frutta di stagione with lemon dressing Saisonaler Obstsalat mit Zitronendressing Salade de fruits de saison avec vinaigrette au citron (Off-Dry Sparkling Wine)	15€
	Ice cream selection featuring vanilla, strawberry, chocolate, and banana Auswahl an Eissorten: Vanille, Erdbeere, Schokolade und Banane Sélection de glaces aux parfums vanille, fraise, chocolat et banana (Dessert Local Wine)	12€
GF	Sorbet selection featuring lime and mango Auswahl an Sorbets: Limette und Mango Sélection de sorbets aux saveurs de citron vert et de mangue (Fortified Local Wine)	12€

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VEGAN MENU

ANTIPASTI

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|----|--|-----|
| GF | Funghi Trifolati sautéed wild mushrooms with garlic and parsley
Funghi Trifolati sautierte Wildpilze mit Knoblauch und Petersilie
Funghi Trifolati Champignons sauvages sautés à l'ail et au persil
(<i>Light fruity Red Wine or Full and Opulent White Wine</i>) | 23€ |
| GF | "Patate fritte" Fried potatoes with chilly vegan mayonnaise and vegan cheese
"Pommes frites" Frittierte Kartoffeln mit würziger veganer Mayonnaise und veganem Käse
"Pommes frites" Pommes de terre frites avec mayonnaise végétalienne épicée et fromage végétalien
(<i>Dry Sparkling Wine</i>) | 21€ |
| GF | Padron Peppers with Maldon salt flakes
Padron-Paprika mit Maldon-Salzflocken
Piments Padron aux flocons de sel de Maldon
(<i>Light Dry and Crispy White Wine</i>) | 22€ |
| GF | "Crema di melanzane" with mâché salad and confit tomatoes
"Crema di melanzane" mit Mâché-Salat und konfitierten Tomaten
"Crema di melanzane" avec salade mâchée et tomates confites
(<i>Dry Light Red wine or Crispy Rosé Wine</i>) | 21€ |

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VEGAN MENU

GRANDI PIATTI

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|----|--|-----|
| GF | Finocchi con Sambuca, tomatoes and black olives
Fenchel mit Sambuca, Tomaten und schwarzen Oliven
Fenouil à la Sambuca, tomates et olives noires
<i>(Dry Fruity and Aromatic White Wine)</i> | 30€ |
| GF | "Cavolfiore fritto" Fried cauliflower with salted almonds, shallot, chili, and pepper cream
Frittierter Blumenkohl mit gesalzenen Mandeln, Schalotte, Chili und Paprikacreme
Chou-fleur frit » avec amandes salées, échalote, piment et crème de poivron
<i>(Fruity and Aromatic White Wine)</i> | 27€ |
| | Gnocchi al pomodoro with cherry tomatoes, garlic and basil
Gnocchi al Pomodoro mit Kirschtomaten, Knoblauch und Basilikum
Gnocchi al pomodoro avec tomates cerises, ail et basilic
<i>(Fruity and Lively Red Wine)</i> | 26€ |

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VEGAN MENU

DOLCI DELLA CASA

	Affogato al Caffè with vanilla ice cream 20€ Affogato al Caffè mit Vanilleeis Affogato al Caffè avec de la glace à la vanille (<i>Dessert Local Wine</i>)
	Chocolate cake with plant chocolate ice cream 21€ Schokoladenkuchen mit pflanzlichem Schokoladeneis Gâteau au chocolat avec glace au chocolat végétale (<i>Fortified Local Wine</i>)
GF	Insalata di frutta di stagione 15€ Saisonaler Obstsalat Salade de fruits de saison (<i>Off-Dry Sparkling Wine</i>)
	Ice cream selection featuring vanilla and chocolate 12€ Auswahl an Eissorten: Vanille und Schokolade Sélection de glaces aux parfums vanille et chocolat (<i>Dessert Local Wine</i>)
GF	Sorbet selection featuring lime and mango 12€ Auswahl an Sorbets: Limette und Mango Sélection de sorbets aux saveurs de citron vert et de mangue (<i>Fortified Local Wine</i>)

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NEONATO MENU

V	Cream of seasonal fruits Creme aus saisonalen Früchten Crème de fruits de saison	9€
VG GF	Cream of vegetables Gemüsecreme Crème de légumes	9€
GF DF EF	Cream of chicken, potato and carrots Hühnercreme mit Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	10€
GF DF EF	Cream of poached fish fillet with zucchini, carrots and potatoes Creme aus pochiertem Fischfilet mit Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché avec courgettes, carottes et pommes de terre	10€

All our Ikos Dassia Baby selections have been prepared, with fresh ingredients & virgin olive oil with no salt or pepper added

Alle unsere Ikos Dassia Baby-Auswahlen wurden vorbereitet, mit frischen Zutaten und nativem Olivenöl ohne Zusatz von Salz oder Pfeffer

Toutes nos sélections Ikos Dassia Baby ont été préparées, avec des ingrédients frais et d'olive vierge sans sel ni poivre ajouté

BAMBINI MENU

ANTIPASTI

VG	Burrata with summer fruits and lime Burrata mit Sommerfrüchten und Limette Burrata avec fruits d'été et citron vert	16€
V GF	"Pata te fritte " with chili mayonnaise and Parmesan "Pommes frites" mit Chili-Mayonnaise und Parmesan "Frites" avec mayonnaise au chili et Parmesan	14€
VG GF	Funghi Trifolati sautéed wild mushrooms with garlic and parsley Trüffelierte sautierte Wildpilze mit Knoblauch und Petersilie Champignons sauvages sautés à l'ail et au persil truffé	15€
	"Gamberetti aglio, olio e peperoncino" shrimps cooked in olive oil with chili and garlic "Gamberetti aglio, olio e peperoncino" - Garnelen in Olivenöl mit Chili und Knoblauch gekocht "Gamberetti aglio, olio e peperoncino » - Crevettes cuites dans de l'huile d'olive avec du piment et de l'ail	14€
VG GF	Insalata di stagione with tomato, cucumber, lettuce, and sweet corn Saisonaler Salat mit Tomate, Gurke, Salat und süßem Mais Salade de saison avec tomate, concombre, laitue et maïs doux	14€

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BAMBINI MENU

GRANDI PIATTI

	Tagliata di manzo with fried sweet potatoes and sauce bearnaise	24€
	Tagliata di Manzo mit frittierten Süßkartoffeln und Sauce Béarnaise Tagliata di manzo avec patates douces frites et sauce Béarnaise	
GF	Filetto di pollo with trifolati mushrooms and mash potato	20€
	Hähnchenfilet mit sautierten Pilzen und Kartoffelpüree Filet de poulet avec champignons sautés et purée de pommes de terre	
GF	Filetto di salmone with lemon caper dressing, parsley, and steamed potatoes	22€
	Lachsfilet mit Zitronen-Kapern-Dressing, Petersilie und gedämpften Kartoffeln Filet de saumon avec sauce aux câpres et citron, persil et pommes de terre vapeur	

AND MORE...

EF	Kids' beef burger with tomato, lettuce, and French fries	16€
	Kinder-Rindfleischburger mit Tomate, Salat und Pommes frites Burger de bœuf pour enfants avec tomate, laitue et frites	
V EF	Margherita pizza with mozzarella and tomato sauce	14€
	Pizza Margherita mit Mozzarella und Tomatensauce Pizza Margherita avec mozzarella et sauce tomate	
EF	Penne pasta with tomato or Bolognese sauce	13€
	Penne-Nudeln mit Tomaten oder Bolognese-Sauce Pâtes penne avec sauce tomate ou sauce bolognaise	
EF	Fish croquettes with fries	14€
	Fischkroketten mit Pommes Croquettes de poisson avec frites	
EF	Chicken nuggets with fries	14€
	Hähnchen-Nuggets mit Pommes Nuggets de poulet avec frites	

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BAMBINI MENU

DOLCI DELLA CASA

V	Ricotta Cheesecake with summer berries and lime Ricotta-Käsekuchen mit Sommerbeeren und Limette Cheesecake à la ricotta avec baies d'été et citron vert	13€
V	Sundae with salted caramel ice cream, milk chocolate crème, peanuts, and popcorn Sundae mit gesalzenem Karamell-Eis, Milchschokoladencreme, Erdnüssen und Popcorn Sundae avec glace au caramel salé, crème au chocolat au lait, cacahuètes et pop-corn	14€
VG GF	Kids' fruit salad Obstsalat für Kinder Salade de fruits pour enfants	14€
	Ice cream selection featuring vanilla, strawberry, chocolate, and banana Auswahl an Eissorten: Vanille, Erdbeere, Schokolade und Banane Sélection de glaces aux parfums vanille, fraise, chocolat et banane	10€
VG GF	Sorbet selection featuring lime and mango Auswahl an Sorbets: Limette und Mango Sélection de sorbets aux saveurs de citron vert et de mangue	10€

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