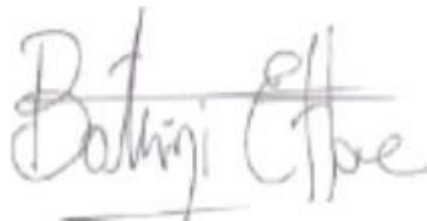


# FRESCO

## A CONTEMPORARY EXPRESSION OF ITALY

Italian cooking begins with authority, shaped by produce, technique and the traditions passed from one generation to the next. For Ettore Botrini, that foundation was formed early on, in a family kitchen where simplicity, discipline and flavour were non-negotiable, values that continue to shape his cooking today and extend to his Michelin-starred restaurant in Athens.

At Fresco, Italian cuisine is expressed with clarity and confidence. The menu is built around carefully selected ingredients, sourced from trusted farms and producers, treated with precision to allow their natural character to come through. Dishes are contemporary yet unmistakably Mediterranean, capturing freshness, balance and depth without excess. The wine list follows the same philosophy, drawn from some of Italy's most respected vineyards, chosen for their integrity, sense of place and ability to stand confidently alongside the menu.

A handwritten signature in black ink, reading "Botrini Ettore". The signature is fluid and cursive, with a horizontal line underlining the name.

**Ettore Botrini**  
Chef



## ANTIPASTI E INSALATE

- Prosciutto di San Daniele | Apple mostarda | Juniper butter** 17€  
Gluten | Milk | Mustard | Sulphites  
**Prosciutto di San Daniele | Apfel-Mostarda | Wacholderbutte**  
Gluten | Milch | Senf | Sulfite  
**Prosciutto di San Daniele | Mostarda de pomme | Beurre au genièvre**  
Gluten | Lait | Moutarde | Sulfites
- Burratina salad | Datterino tomatoes | Basil pesto cream** 20€  
Eggs | Milk | Nuts | Sulphites  
**Burratina-Salat | Datterino-Tomaten | Basilikum-Pesto-Creme**  
Eier | Milch | Nüsse | Sulfite  
**Salade de Burratina | Tomates Datterino | Crème pesto au basilic**  
Œufs | Lait | Noix | Sulfites
- Prosciutto arugula salad | Aged parmesan | Walnuts | Balsamic raisins** 19€  
Eggs | Milk | Nuts | Sulphites  
**Rucola-Salat mit Prosciutto | Gereifter Parmesan | Walnüsse | Balsamico-Rosine**  
Eier | Milch | Nüsse | Sulfite  
**Salade de roquette et prosciutto | Parmesan affiné | Noix | Raisins au balsamique**  
Œufs | Lait | Noix | Sulfites
- Vitello tonnato | Capers | Tomato | Lemony tuna sauce** 18€  
Celery | Eggs | Fish | Milk | Mustard | Nuts | Sulphites  
**Vitello Tonnato | Kapern | Tomate | Zitronige Thunfischsauce**  
Sellerie | Eier | Fisch | Milch | Senf | Nüsse | Sulfite  
**Vitello Tonnato | Câpres | Tomate | Sauce au thon citronnée**  
Céleri | Œufs | Poisson | Lait | Moutarde | Noix | Sulfites
- Insalata di gamberi | Gremolata | String beans | Baby potatoes | Lemon | Parsley** 18€  
Crustaceans | Eggs | Fish | Mustard | Nuts | Peanuts  
**Garnelensalat | Gremolata | Grüne Bohnen | Baby-Kartoffeln | Zitrone | Petersilie**  
Krustentiere | Eier | Fisch | Senf | Nüsse | Erdnüsse  
**Salade de crevettes | Gremolata | Haricots verts | Pommes de terre nouvelles | Citron | Persil**  
Crustacés | Œufs | Poissons | Moutarde | Noix | Arachides
- Beef carpaccio | Parmesan | Virgin olive oil | Arugula | Lemon** 19€  
Eggs | Milk  
**Rinder-Carpaccio | Parmesan | Natives Olivenöl | Rucola | Zitronen**  
Eier | Milch  
**Carpaccio de bœuf | Parmesan | Huile d'olive vierge | Roquette | Citron**  
Œufs | Lait
- Melanzane alla parmigiana | Mozzarella | Basil** 19€  
Gluten | Eggs | Milk  
**Melanzane alla Parmigiana | Mozzarella | Basilikum**  
Gluten | Eier | Milch  
**Melanzane alla Parmigiana | Mozzarella | Basilic**  
Gluten | Œufs | Lait

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**Arancini di Bologna | San Marzano sauce | Parmezan | Prosciutto** 18€  
Celery | Gluten | Eggs | Milk

**Arancini di Bologna | San-Marzano-Sauce | Parmesan | Prosciutto**  
Sellerie | Gluten | Eier | Milch

**Arancini de Bologne | Sauce San Marzano | Parmesan | Prosciutto**  
Céleri | Gluten | Œufs | Lait

19€

**Tuscan Panzanella | Tomatoes variety | Village bread | Red pepper cream | Basil**  
Gluten | Milk

**Toskanische Panzanella | Verschiedene Tomatensorten | Landbrot | Paprikacreme | Basilikum**  
Gluten | Milch

**Panzanella Toscane | Assortiment de tomates | Pain de campagne | Crème au poivron rouge | Basilic**  
Gluten | Lait

## ZUPPA

19€

**Tomato soup | Basil | Mozzarella | Crostini**  
Gluten | Eggs | Nuts | Sulphites

**Tomatensuppe | Basilikum | Mozzarella | Crostini**  
Gluten | Eier | Nüsse | Sulfite

**Soupe de tomates | Basilic | Mozzarella | Crostini**  
Gluten | Œufs | Noix | Sulfites

## PIZZA

17€

**Margherita | Mozzarella | Basil | San Marzano sauce**  
Gluten | Milk

**Margherita | Mozzarella | Basilikum | San-Marzano-Sauce**  
Gluten | Milch

**Margherita | Mozzarella | Basilic | Sauce San Marzano**  
Gluten | Lait

18€

**Prosciutto di San Daniele | Arugula | Parmesan | Truffle olive oil**  
Gluten | Eggs | Milk

**Prosciutto di San Daniele | Rucola | Parmesan | Trüffel-Olivenöl**  
Gluten | Eier | Milch

**Prosciutto di San Daniele | Roquette | Parmesan | Huile d'olive à la truffe**  
Gluten | Œufs | Lait

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<p><b>Diavola   Mozzarella   Spicy salami   Parmesan</b> Gluten   Eggs   Milk</p> <p><b>Diavola   Mozzarella   Pikante Salami   Parmesan</b> Gluten   Eier   Milch</p> <p><b>Diavola   Mozzarella   Salami piquant   Parmesan</b> Gluten   Œufs   Lait</p>	18€
<p><b>Carbonara   Smoked pancetta   Parmesan   White sauce</b> Gluten   Eggs   Milk</p> <p><b>Carbonara   Geräucherter Pancetta   Parmesan   Weiße Sauce</b> Gluten   Eier   Milch</p> <p><b>Carbonara   Pancetta fumée   Parmesan   Sauce blanche</b> Gluten   Œufs   Lait</p>	18€
<p><b>Di verdure   San Marzano sauce   Zucchini   Aubergine   Basil   Olives   Pinenuts</b> Celery   Gluten   Nuts   Sulphites</p> <p><b>Di Verdure   San-Marzano-Sauce   Zucchini   Aubergine   Basilikum   Oliven   Pinienkerne</b> Sellerie   Gluten   Nüsse   Sulfite</p> <p><b>Di Verdure   Sauce San Marzano   Courgette   Aubergine   Basilic   Olives   Pignons de pin</b> Céleri   Gluten   Noix   Sulfites</p>	17€
<p><b>Garlic bread   Olive oil   Parmesan</b> Gluten   Eggs   Milk</p> <p><b>Knoblauchbrot   Olivenöl   Parmesan</b> Gluten   Eier   Milch</p> <p><b>Pain à l'ail   Huile d'olive   Parmesan</b> Gluten   Œufs   Lait</p>	17€
<b>PIATTI PRINCIPALI</b>	
<p><b>Ravioli al burro   Sage   Spinach   Ricotta   Brown butter</b> Gluten   Eggs   Milk</p> <p><b>Ravioli al Burro   Salbei   Spinat   Ricotta   Nussbutte</b> Gluten   Eier   Milch</p> <p><b>Ravioli al Burro   Sauge   Épinards   Ricotta   Beurre noisette</b> Gluten   Œufs   Lait</p>	22€
<p><b>Rigatoni "alla Bolognese"   Beef ragu   Parmesan   Parsley</b> Celery   Gluten   Eggs   Milk   Sulphites</p> <p><b>Rigatoni alla Bolognese   Rinderragout   Parmesan   Petersilie</b> Sellerie   Gluten   Eier   Milch   Sulfite</p> <p><b>Rigatoni alla Bolognese   Ragoût de bœuf   Parmesan   Persil</b> Céleri   Gluten   Œufs   Lait   Sulfites</p>	25€
<p><b>Bucatini "alla carbonara"   Guanciale   Parmezan   Pepper</b> Gluten   Eggs   Milk</p> <p><b>Bucatini alla Carbonara   Guanciale   Parmesan   Pfeffer</b> Gluten   Eier   Milch</p> <p><b>Bucatini alla Carbonara   Guanciale   Parmesan   Poivre</b> Gluten   Œufs   Lait</p>	24€

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## PIATTI PRINCIPALI

<b>Frutti di mare   Linguini   Shrimp   Mussels   Vongole</b> Celery   Gluten   Crustaceans   Eggs   Milk   Mollusks   Sulphites	28€
<b>Linguini aux fruits de mer   Crevettes   Moules   Vongole</b> Sellerie   Gluten   Krebstiere   Eier   Milch   Weichtiere   Sulfite	
<b>Linguini aux fruits de mer   Crevettes   Moules   Vongole</b> Céleri   Gluten   Crustacés   Œufs   Lait   Mollusques   Sulfites	
<b>Duck ragout   Tagliatelle   Truffle   Crue de cacao   Lime</b> Celery   Gluten   Eggs   Milk   Mollusks   Sulphites	25€
<b>Tagliatelle mit Entenragout   Trüffel   Kakao   Limette</b> Sellerie   Gluten   Eier   Milch   Weichtiere   Sulfite	
<b>Tagliatelle au ragoût de canard   Truffe   Cacao cru   Citron vert</b> Céleri   Gluten   Œufs   Lait   Mollusques   Sulfites	
<b>Risotto al funghi   Truffle   Parmesan   Marjoran</b> Celery   Eggs   Milk   Mollusks   Sulphites	22€
<b>Risotto al Funghi   Trüffel   Parmesan   Majoran</b> Sellerie   Eier   Milch   Weichtiere   Sulfite	
<b>Risotto aux champignons   Truffe   Parmesan   Marjolaine</b> Céleri   Œufs   Lait   Sulfites	
<b>Branzino "all'acqua pazza"   Saffron   Baby potatoes   Olives   Tomato</b> Celery   Fish   Sulphites	25€
<b>Branzino all'Acqua Pazza   Safran   Baby-Kartoffeln   Oliven   Tomate</b> Sellerie   Fisch   Sulfite	
<b>Bar "all'acqua pazza"   Safran   Pommes de terre nouvelles   Olives   Tomate</b> Céleri   Poisson   Sulfites	
<b>Rooster "Cacciatore"   Potato gnocchi   Summer mushrooms</b> Celery   Gluten   Milk   Sulfites	28€
<b>Hahn „Cacciatore“   Kartoffelgnocchi   Sommerpilze</b> Sellerie   Gluten   Milch   Sulfite	
<b>Coq "à la Cacciatore"   Gnocchi de pommes de terre   Champignons d'été</b> Céleri   Gluten   Lait   Sulfites	
<b>Beef tagliata   Celeriac puree   Forest mushrooms   Pepper sauce</b> Celery   Gluten   Milk   Sulphites	27€
<b>Rind-Tagliata   Selleriepüree   Waldpilze   Pfeffersauce</b> Sellerie   Gluten   Milch   Sulfite	
<b>Tagliata de bœuf   Purée de céleri-rave   Champignons des bois   Sauce au poivre</b> Céleri   Gluten   Lait   Sulfites	

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## DOLCI

<b>Panna Cotta   Vanilla   Forest fruits   Basil</b> Milk	14€
<b>Panna Cotta   Vanille   Waldfrüchte   Basilikum</b> Milch	
<b>Panna Cotta   Vanille   Fruits rouges   Basilic</b> Lait	
<b>Chocolate Caprese Cake   Almond Crumble   Vanilla ice cream   Creme Anglaise</b> Eggs   Milk   Nuts	14€
<b>Schokoladen-Caprese-Kuchen   Mandel-Crumble   Vanilleeis   Crème Anglaise</b> Eier   Milch   Nüsse	
<b>Gâteau Caprese au chocolat   Crumble d'amandes   Glace vanille   Crème anglaise</b> Œufs   Lait   Noix	
<b>Tiramisu   Mascarpone   Coffee ice cream</b> Gluten   Eggs   Milk   Nuts   Sulphites	14€
<b>Tiramisu   Mascarpone   Kaffee-Eis</b> Gluten   Eier   Milch   Nüsse   Sulfite	
<b>Tiramisu   Mascarpone   Glace au café</b> Gluten   Œufs   Lait   Noix   Sulfites	
<b>Seasonal fruit salad   Fresh mint leaves</b> <b>Saisonaler Obstsalat   Frische Minze</b> <b>Salade de fruits de saison   Menthe fraîche</b>	14€
<b>Ice cream selection</b> <b>Vanilla   Chocolate   Strawberry   Banana</b> Milk	14€
<b>Eisauswahl   Vanille   Schokolade   Erdbeere   Banane</b> Milch	
<b>Sélection de glaces   Vanille   Chocolat   Fraise   Banane</b> Lait	
<b>Selection of sorbet: Lime   Mango</b> <b>Sorbet-Auswahl: Limette   Mango</b> <b>Sélection de sorbets: Citron vert   Mangue</b>	14€

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## VEGAN OPTIONS

### INSALATE E PRIMI PIATTI

**Arugula salad | Plant-based parmesan | Walnuts | Balsamic raisins** 17€  
Nuts | Sulphites

**Rucola-Salat | Pflanzlicher Parmesan | Walnüsse | Balsamico-Rosinen**  
Nüsse | Sulfite

**Salade de roquette | Parmesan végétal | Noix | Raisins balsamiques**  
Noix | Sulphites

**Pizza di verdure | Fresh tomato | Aubergine | Onion | Olives | Pine nuts** 18€  
Celery | Gluten | Nuts | Sulphites

**Pizza di Verdure | Frische Tomate | Aubergine | Zwiebel | Oliven | Pinienkerne**  
Sellerie | Gluten | Nüsse | Sulfite

**Pizza di Verdure | Tomato fraîche | Aubergine | Oignon | Olives | Pignons de pin**  
Céleri | Gluten | Noix | Sulfites

**Tuscan Panzanella | Tomatoes variety | Village bread | Red pepper cream | Basil** 16€  
Gluten

**Toskanische Panzanella | Verschiedene Tomatensorten | Landbrot | Paprikacreme | Basilikum**  
Gluten

**Panzanella Toscana | Assortiment de tomates | Pain de campagne | Crème au poivron rouge | Basilic**  
Gluten

### PIATTI PRINCIPALI

**Risotto al funghi | Truffle | Plant-based parmesan | Marjoran** 20€  
Celery | Sulphites

**Risotto al Funghi | Trüffel | Pflanzlicher Parmesan | Majoran**  
Sellerie | Sulfite

**Risotto aux champignons | Truffe | Parmesan végétal | Marjolaine**  
Céleri | Gluten | Noix | Sulfites

**Spaghetti Napoletana | Datterino tomatoes | Basil** 28€  
Celery | Gluten

**Spaghetti Napoletana | Datterino-Tomaten | Basilikum**  
Sellerie | Gluten

**Spaghetti Napoletana | Tomates Datterino | Basilic**  
Céleri | Gluten

**Rigatoni arrabiata | San Marzano | Peperoncino | Garlic** 24€  
Celery | Gluten

**Rigatoni Arrabiata | San-Marzano-Tomaten | Peperoncino | Knoblauch**  
Sellerie | Gluten

**Rigatoni Arrabiata | Tomates San Marzano | Piment | Ail**  
Céleri | Gluten

**Gnocchi alla Sorrentina | Aubergine | Plant-based mozzarella | Basil** 22€  
Gluten

**Gnocchi alla Sorrentina | Aubergine | Pflanzliche Mozzarella | Basilikum**  
Gluten

**Gnocchi alla Sorrentina | Aubergine | Mozzarella végétale | Basilic**  
Gluten

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## VEGAN DESSERTS

<b>Coconut Panna cotta   Forest fruits   Basil   Raspberry crumble</b> Gluten   Sulphites	14€
<b>Kokosnuss Panna-Cotta   Waldfrüchte   Basilikum   Himbeer-Crumble</b> Gluten   Sulfite	
<b>Panna cotta aux noix de coco   Fruits des bois   Basilic   Crumble aux framboises</b> Gluten   Sulfites	
<b>Seasonal fruit salad   Fresh mint leaves</b> <b>Saisonalers Obstsalat   Frische Minze</b> <b>Salade de fruits de saison   Menthe fraîche</b>	14€
<b>Sorbet selection: Lime   Mango</b> <b>Sorbet-Auswahl: Limette   Mango</b> <b>Sélection de sorbets: Citron   Mangue</b>	14€
<b>Ice cream selection   Vanilla   Chocolate</b> <b>Eisauswahl   Vanille   Schokolade</b> <b>Sélection de glaces   Vanille   Chocolat</b>	14€

## TODDLER'S MENU

<b>Cream of green vegetables, rice, and olive oil</b> Celery <b>Cremesuppe aus grünem Gemüse, Reis und Olivenöl</b> Sellerie <b>Crème de légumes verts, riz et huile d'olive</b> Céleri	14€
<b>Cream of chicken, potato, carrots, and celery</b> Celery <b>Hähnchencreme mit Kartoffeln, Karotten und Sellerie</b> Sellerie <b>Crème de poulet avec pommes de terre, carottes et céleri</b> Céleri	14€
<b>Cream of poached fish fillet, zucchini, carrots, and potatoes</b> Fish <b>Crème aus pochiertem Fischfilet mit Zucchini, Karotten und Kartoffeln</b> Fisch <b>Crème de filet de poisson poché avec courgettes, carottes et pommes de terre</b> Poisson	14€
<b>Cream of seasonal fruits and biscuits</b> Gluten <b>Crème aus saisonalen Früchten und Keksen</b> Gluten <b>Crème de fruits de saison et biscuits</b> Gluten	10€

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## KIDS MENU

### ANTIPASTI E INSALATE

**Burratina salad | Daterino tomatoes | Basil pesto cream** 10€

Eggs | Milk | Nuts | Sulphites

**Burratina-Salat | Datterino-Tomaten | Basilikum-Pesto-Creme**

Eier | Milch | Nüsse | Sulfite

**Salade de Burratina | Tomates Datterino | Crème pesto au basilic**

Œufs | Lait | Noix | Sulfites

**Melanzane alla parmigiana | Mozzarella | Basil** 10€

Gluten | Eggs | Milk

**Melanzane alla Parmigiana | Mozzarella | Basilic**

Gluten | Eier | Milch

**Melanzane alla Parmigiana | Mozzarella | Basilic**

Gluten | Œufs | Lait

**Arancini di Bologna | San Marzano sauce | Parmezan** 10€

Celery | Gluten | Eggs | Milk

**Arancini di Bologna | San-Marzano-Sauce | Parmesan**

Sellerie | Gluten | Eier | Milch

**Arancini de Bologne | Sauce San Marzano | Parmesan**

Céleri | Gluten | Œufs | Lait

**Tomato soup | Basil | Mozzarella | Crostini** 8€

Gluten | Milk | Nuts | Sulphites

**Tomatensuppe | Basilikum | Mozzarella | Crostini**

Gluten | Milch | Nüsse | Sulfite

**Soupe de tomates | Basilic | Mozzarella | Crostini**

Gluten | Lait | Noix | Sulfites

### SECONDI PIATTI

**Parmesan risotto** 14€

Celery | Eggs | Milk | Sulphites

**Risotto mit Parmesan**

Sellerie | Eier | Milch | Sulfite

**Risotto au parmesan**

Céleri | Œufs | Lait | Sulfites

**Rigatoni "alla Bolognese" | Beef ragu | Parmesan | Parsley** 14€

Celery | Gluten | Eggs | Milk | Sulphites

**Rigatoni „alla Bolognese“ | Rindfleischragout | Parmesan | Petersilie**

Sellerie | Gluten | Eier | Milch | Sulfite

**Rigatoni "à la bolognaise" | Ragoût de bœuf | Parmesan | Persil**

Céleri | Gluten | Œufs | Lait | Sulfites

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## SECONDI PIATTI

**Rooster "cacciatore" | Potato gnocchi | Summer mushrooms** 14€  
Celery | Gluten | Milk | Sulphites  
**Hahn „Cacciatore“ | Kartoffelgnocchi | Sommer**  
Sellerie | Gluten | Milch | Sulfite  
**Coq « à la cacciatore » | Gnocchi de pommes de terre | Été**  
Céleri | Gluten | Lait | Sulfites

**Branzino "all'acqua pazza" | Saffron | Baby potatoes | Olives | Tomato** 14€  
Celery | Fish | Sulphites  
**Branzino all'Acqua Pazza | Safran | Baby-Kartoffeln | Oliven | Tomate**  
Sellerie | Fisch | Sulfite  
**Bar "all'acqua pazza" | Safran | Pommes de terre nouvelles | Olives | Tomate**  
Céleri | Poisson | Sulfites

## AND MORE...

**Kids beef burger with tomato, lettuce and French fries** 14€  
Gluten | Peanuts | Sulphites

**Kinder-Rindfleischburger | Tomate | Salat | Pommes frites**  
Gluten | Erdnüsse | Sulfite

**Burger de bœuf enfant | Tomate | Laitue | Frites**  
Gluten | Arachides | Sulfites

**Chicken nuggets with tomato, cucumber and French fries** 14€  
Gluten | Eggs

**Hähnchen-Nuggets | Tomaten | Gurken | Pommes frites**  
Gluten | Eier

**Nuggets de poulet | Tomate | Concombre | Frites**  
Gluten | Œufs

**Fish fingers with tomato, cucumber and French fries** 14€  
Gluten | Eggs | Fish

**Fischstäbchen | Tomaten | Gurken | Pommes frites**  
Gluten | Eier | Fisch

**Bâtonnets de poisson | Tomate | Concombre | Frites**  
Gluten | Œufs | Poisson

**Pizza margherita with mozzarella and tomato sauce** 10€  
Gluten | Milk | Peanuts

**Pizza Margherita | Mozzarella | Tomatensauce**  
Gluten | Milch | Erdnüsse

**Pizza Margherita | Mozzarella | Sauce tomate**  
Gluten | Lait | Arachides

**Penne pasta with tomato sauce** 14€  
Gluten | Eggs | Milk

**Penne mit Tomatensoße**  
Gluten | Eier | Milch

**Penne avec sauce tomate**  
Gluten | Œufs | Lait

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## KIDS MENU

### DOLCI

<b>Panna Cotta   Vanilla   Forest fruits   Basil</b> Milk	10€
<b>Panna Cotta   Vanille   Waldfrüchte   Basilikum</b> Milch	
<b>Panna Cotta   Vanille   Fruits rouges   Basilic</b> Lait	
<b>Chocolate Caprese Cake   Almond Crumble   Vanilla ice cream   Creme Anglaise</b> Gluten   Eggs   Milk   Nuts	10€
<b>Scokoladen-Caprese-Kuchen   Mandel-Crumble   Vanilleeis   Crème Anglaise</b> Gluten   Eier   Milch   Nüsse	
<b>Gâteau Caprese au chocolat   Crumble d'amandes   Glace vanille   Crème anglaise</b> Gluten   Eufs   Lait   Noi	
<b>Kinder-Fruchtsalat</b> <b>Kinder-Fruchtsalat</b> <b>Salade de fruits pour enfants</b>	10€
<b>Ice cream selection</b> <b>Vanilla   Chocolate   Strawberry   Banana</b> Milk	10€
<b>Eisauswahl   Vanille   Schokolade   Erdbeere   Banane</b> Milch	
<b>Sélection de glaces   Vanille   Chocolat   Fraise   Banane</b> Lait	
<b>Sorbet selection: Lime   Mango</b> <b>Sorbet-Auswahl: Zitrone   Mango</b> <b>Sélection de sorbets: Citron   Mangue</b>	10€

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*Salads are dressed with extra virgin olive oil or a blend of olive and plant-based oils. Plant-based oils are used for frying.*

*All prices include the applicable taxes and charges.*

*Guests are not obliged to pay if a valid receipt or invoice has not been provided.*