

Beautifully prepared by Michelin-starred chef Ettore Botrini, this imaginative menu combines authentic fresh ingredients, simplicity and expertise in a true Italian treat. The sense of summer creativity and freshness that Fresco brings to each meal is matched by a selection of wines from Italy, France and across the Mediterranean.

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ANTIPASTI AND SALADS  
ANTIPASTI UND SALAT  
ANTIPASTIS ET SALADES

	<b>Coppa with mustard and Carasau bread</b>	17€
	Coppa mit Senf und Carasau-Brot Coppa à la moutarde et pain Carasau	
	<b>Tuna tartare "Scorza di Limone" with tomato and capers</b>	20€
	Thunfischtatar "Scorza di Limone" mit Tomaten und Kapern Tartare de thon « Scorza di Limone » à la tomate et aux câpres	
V GF	<b>Beetroot and green asparagus salad with goat cheese</b>	19€
	Salat aus Rote Beete und grünem Spargel mit Ziegenkäse Salade de betteraves et asperges vertes au fromage de chèvre	
V	<b>Mozzarella with cherry tomatoes and Taggiasche olives</b>	19€
	Mozzarella mit Kirschtomaten und Taggiasche-Oliven Mozzarella aux tomates cerises et olives Taggiasche	
V	<b>Artichokes, avocado and Parmigiano salad</b>	18€
	Artischocken, Avocado und Parmigiano-Salat Salade d'artichauts, avocat et parmesan	
GF	<b>Vitello tonnato with caper and tuna sauce</b>	22€
	Vitello Tonnato mit Kapern-Thunfisch-Sauce Vitello tonnato aux câpres et sauce au thon	
GF	<b>Swordfish carpaccio with lemon oil</b>	22€
	Schwertfisch-Carpaccio mit Zitronenöl Carpaccio d'espardon à l'huile de citron	
GF	<b>Carpaccio "alla Cipriani"</b>	25€
	Carpaccio von Cipriani Le carpaccio de Cipriani	

LA ZUPPA  
SUPPEN  
SOUPES

V	<b>Tomato soup with mozzarella, basil and croutons</b>	17€
	Tomatensuppe mit Mozzarella, Basilikum und Croutons Soupe de tomates à la mozzarella, basilic et croûtons	

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PIZZA  
PIZZA  
PIZZA

- |   |  |     |
|---|--|-----|
|   | <b>Carbonara with bacon, egg sauce and parmesan</b>  | 18€ |
|   | Carbonara mit Speck, Eiersauce und Parmesan<br>Carbonara avec bacon, sauce aux œufs et parmesan  |     |
| V | <b>Margherita with fresh tomato sauce, mozzarella and basil</b>  | 18€ |
|   | Margherita mit frischer Tomatensauce, Mozzarella und Basilikum<br>Margherita avec sauce tomate fraîche, mozzarella et basilic                            |     |
|   | <b>Diavola with fresh tomato sauce, mozzarella, spicy salami and Parmesan</b>  | 18€ |
|   | Diavola mit frischer Tomatensauce, Mozzarella, scharfer Salami und Parmesan<br>Diavola avec sauce tomate fraîche, mozzarella, salami piquant et parmesan |     |
| V | <b>Pizza tartufo with truffle cream and scamorza</b>   | 18€ |
|   | Pizza Tartufo mit Trüffelcreme und Scamorza<br>Pizza tartufo à la crème de truffe et scamorza  |     |
|   | <b>Bologna with mortadela, pistachio and mozzarella</b>  | 18€ |
|   | Bologna mit Mortadela, Pistazien und Mozzarella<br>Bologne à la mortadelle, pistache et mozzarella   |     |
| V | <b>Atomica with fresh tomato, basil and mozzarella</b>   | 18€ |
|   | Atomica mit frischen Tomaten, Basilikum und mozzarella<br>Atomica avec tomate fraîche, basilic et mozzarella   |     |

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PASTA AND RISOTTO  
TEIGWAREN UND RISOTTO  
PÂTES ET RISOTTO

	<b>Tagliatelle with duck ragout and truffle</b>	22€
	Tagliatelle mit Entenragout und Trüffel Tagliatelles au ragoût de canard et truffe	
V	<b>Burrata ravioli with mozzarella, tomato and basil cream</b>	25€
	Burrata-Ravioli mit Mozzarella-, Tomaten- und Basilikumcreme Raviolis de burrata à la crème de mozzarella, tomate et basilic	
	<b>Bucatini "alla Carbonara"</b>	24€
	Bucatini "alla Carbonara" Bucatini "à la carbonara"	
VG	<b>Bucatini Arrabbiata with tomato sauce, garlic and chili pepper</b>	20€
	Bucatini Arrabbiata mit Tomatensauce, Knoblauch und Chilischote Bucatini Arrabbiata avec sauce tomate, ail et piment	
VG	<b>Aubergine gnocchi alla Sorrentina</b>	28€
	Auberginen-Gnocchi alla Sorrentina Gnocchis d'aubergines à la Sorrentine	
	<b>Rigatoni "alla Bolognese"</b>	25€
	Rigatoni "alla Bolognese" Rigatoni "à la bolognaise"	
V	<b>Risotto al caccio e pepe</b>	24€
	Risotto mit Cacciò und Pfeffer Risotto au cacciò et poivre	

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PIATTI PRINCIPALI  
HAUPTGANG  
PLATS PRINCIPAUX

	<b>Pan roasted pork braccolina with butter and sage served with sauteed baby zucchini</b>	29€
	In der Pfanne gebratenes Braccolina vom Schwein mit Butter und Salbei, serviert mit sautierten Baby-Zucchini Braccolina de porc rôtie à la poêle avec beurre et sauge servie avec des courgettes sautées	
GF	<b>Oven roast chicken alla Diavola served with mashed potatoes</b>	30€
	Ofenbrathähnchen alla Diavola, serviert mit Kartoffelpüree Poulet rôti au four alla Diavola servi avec purée pommes de terre	
GF	<b>Grilled Mediterranean Branzino served with peas and fennel</b>	32€
	Gegrillter mediterraner Branzino, serviert mit Erbsen und Fenchel Branzino méditerranéen grillé servi avec petits pois et fenouil	
GF	<b>Beef fillet "Tagliata" served with champignon mushrooms, celeriac puree, and pepper sauce</b>	27€
	Rinderfilet „Tagliata“, serviert mit Champignons, Selleriepüree und Pfeffersauce Filet de boeuf "Tagliata" servi avec champignons de Paris, purée de céleri-rave et sauce au poivre	

SIDES  
SEITEN  
CÔTÉS

VG GF	<b>Fresh zucchini sauteed with lemon</b>	12€
	Frische Zucchini mit Zitrone sautiert Courgettes fraîches sautées au citron	
V GF	<b>Mashed potatoes</b>	12€
	Kartoffelpüree Purée de pomme de terre	

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DOLCI  
NACHSPEISEN  
GÂTEAUX

V GF	<b>Traditional panna cotta with forest fruits</b> Traditionelle Panna Cotta mit Waldfrüchten Panna cotta traditionnelle aux fruits des bois	14€
V	<b>Affogato with peanut cookies, vanilla ice cream and Roma espresso coffee</b> Affogato mit Erdnusskeksen, Vanilleeis und Roma-Espresso Affogato avec ses biscuit aux cacahuètes, glace à la vanille et café expresso Roma	14€
V	<b>Half baked cookie with hazelnuts and vanilla ice cream</b> Halbgebackener Plätzchenkuchen mit Haselnüssen und Vanilleeis Biscuit mi-cuit aux noisettes et glace à la vanille	14€
V	<b>Tiramisu</b> Tiramisu Tiramisu	14€
V	<b>Platter with a variety of Italian cheeses, chutney and dried fruits</b> Platte mit verschiedenen italienischen Käsesorten, Chutney und Trockenfrüchten Assiette avec une variété de fromages italiens, chutney et fruits secs	14€
VG	<b>Fresh seasonal fruits</b> Frisches Obst der Saison Fruits frais de saison	14€
V	<b>Ice cream selection</b> <b>Vanilla, chocolate, strawberry, banana, pistachio</b> <b>Eisauswahl</b> Vanille, Schokolade, Erdbeere, Banane, Pistazie Sélection de glaces Vanille, chocolat, fraise, banane, pistache	14€

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## VEGETARIAN & VEGAN OPTIONS

### ANTIPASTI AND SALADS ANTIPASTI UN D SALAT ANTIPASTIS ET SALADES

VG	<b>Tomato soup</b> Tomatensuppe Soupe à la tomate	17€
VG GF	<b>Mixed green seasonal salad</b> Gemischter grüner Salat der Saison Salade verte mixte de saison	16€
VG GF	<b>Cherry tomato salad with rucola leaves, pine nuts and balsamic vinegar</b> Kirschtomatensalat mit Rucolablättern, Pinienkernen und Balsamico-Essig Salade de tomates cerises aux feuilles de roquette, pignons de pin et vinaigre balsamique	18€
V GF	<b>Beetroot and green asparagus salad with goat cheese</b> Salat aus Rote Beete und grünem Spargel mit Ziegenkäse Salade de betteraves et asperges vertes au fromage de chèvre	19€
V	<b>Mozzarella with cherry tomatoes and Taggiasche olives</b> Mozzarella mit Kirschtomaten und Taggiasche-Oliven Mozzarella aux tomates cerises et olives Taggiasche	19€
VG	<b>Artichokes, avocado and Vegan Parmigiano salad</b> Artischocken, Avocado und veganer Parmigiano-Salat Salade d'artichauts, avocat et parmesan Vegan	18€

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PIATTI PRINCIPALI  
HAUPTGANG  
PIATTI PRINCIPAUX

V	<b>Burrata ravioli with mozzarella, tomato and basil cream</b> Burrata-Ravioli mit Mozzarella-, Tomaten- und Basilikumcreme Raviolis de burrata à la crème de mozzarella, tomate et basilic	25€
VG	<b>Bucatini Arrabbiata with tomato sauce, garlic and chili pepper</b> Bucatini Arrabbiata mit Tomatensauce, Knoblauch und Chilischote Bucatini Arrabbiata avec sauce tomate, ail et piment	20€
V	<b>Potato gnocchi with Gorgonzola and pistachio</b> Kartoffelgnocchi mit Gorgonzola und Pistazien Gnocchis de pommes de terre au gorgonzola et pistache	26€
VG	<b>Aubergine gnocchi alla Sorrentina</b> Auberginen-Gnocchi alla Sorrentina Gnocchis d'aubergines à la Sorrentine	28€
VG	<b>Risotto al cacio e pepe</b> Risotto al Cacio e Pepe Risotto au cacio et pepe	24€
V	<b>Pizza Margherita with fresh tomato sauce, mozzarella and basil</b> Pizza Margherita mit frischer Tomatensauce, Mozzarella und Basilikum Pizza Margherita avec sauce tomate fraîche, mozzarella et basilic	18€
V	<b>Pizza tartufo with truffle cream and scamorza</b> Pizza Tartufo mit Trüffelcreme und Scamorza Pizza tartufo à la crème de truffe et scamorza	18€

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DOLCI  
NACHSPEISEN  
GÂTEAUX

V GF	<b>Traditional panna cotta with forest fruits</b> Traditionelle Panna Cotta mit Waldfrüchten Panna cotta traditionnelle aux fruits des bois	14€
V	<b>Affogato with peanut cookies, vanilla ice cream and espresso Roma coffee</b> Affogato mit Erdnusskeksen, Vanilleeis und Roma-Espresso Affogato avec ses biscuit aux cacahuètes, glace à la vanille et café expresso Roma	14€
V	<b>Half baked cookie with hazelnuts and vanilla ice cream</b> Halbgebackener Plätzchenkuchen mit Haselnüssen und Vanilleeis Biscuit mi-cuit aux noisettes et glace à la vanille	14€
V	<b>Tiramisu</b> Tiramisu Tiramisu	14€
VG	<b>Chocolate brownie</b> Schokoladen Brownie Brownie au chocolat	14€
VG	<b>Fresh seasonal fruits</b> Frisches Obst der Saison Fruits frais de saison	14€
V	<b>Sorbet selection mango, lemon, strawberry</b> Sorbet-Auswahl Mango, Zitrone, Erdbeere Sélection de sorbets mangue, citron, fraise	14€

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TODDLER'S MENU  
TODDLER'S MENÜ  
MENU POR DES TOUT PETITS

VG GF DF	<b>Puree with potato, leek and zucchini</b> Mit Kartoffeln, Karotten und Zucchini pürieren Purée de pommes de terre, poireaux et courgettes	10€
GF DF	<b>Puree of chicken, potato and zucchini</b> Püree von Huhn, Kartoffel und Zucchini Purée de poulet, pommes de terre et courgettes	10€
GF DF	<b>Puree of cod fillet, zucchini and broccoli</b> Kabeljaufilet, Zucchini und Brokkoli pürieren Purée de filet de morue, courgettes et brocolis	10€
VG GF DF	<b>Fruit puree with peach, apple and apricot</b> Fruchtpüree mit Pfirsich, Apfel und Banane Purée de fruits pêche, pomme et banane	10€

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KIDS MENU  
KINDERMENÜ  
MENU POUR ENFANTS

STARTERS  
VORSPEISEN  
ENTRÉES

V	<b>Tomato soup with mozzarella, basil and croutons</b> Tomatensuppe mit Mozzarella, Basilikum und Croutons Soupe de tomates à la mozzarella, basilic et croûtons	8€
V GF	<b>Mini caprese with tomato, mozzarella and basil pesto</b> Mini Caprese mit Tomaten, Mozzarella und Basilikum Pesto Mini caprese au pesto de tomate, mozzarella et basilic	10€
V	<b>Salad with pasta, corn and mozzarella</b> Salat mit Nudeln, Mais und Mozzarella Salade de pâtes, maïs et fromage mozzarella	10€
V GF	<b>Cherry tomato salad with rucola leaves, pine nuts and balsamic vinegar</b> Kirschtomatensalat mit Rucola-Blättern, Pinienkernen und Balsamico-Essig Salade de tomates cerises aux feuilles de roquette, pignons de pin et vinaigre balsamique	10€

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MAIN COURSES  
HAUPTGERICHTE  
PLATS PRINCIPAUX

V	<b>Pizza mozzarella and tomato sauce</b> Pizza Mozzarella und Tomatensauce Pizza mozzarella et sauce tomate	10€
DF GF	<b>Steamed sea bass with steamed vegetables</b> Gedämpfter Wolfsbarsch mit gedämpftem Gemüse Loup de mer cuit à la vapeur et légumes cuits à la vapeur	14€
	<b>Kids beef burger with tomato, lettuce and French fries</b> Kids Beef Burger mit Tomaten, Salat und Pommes Frites Burger de boeuf pour enfants avec tomate, laitue et frites	14€
DF	<b>Spaghetti with tomato sauce or Bolognese</b> Spaghetti mit Tomatensauce oder Bolognese Spaghetti à la sauce tomate ou bolognaise	14€

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DESSERTS  
NACHSPEISEN  
DESSERTS

V GF	<b>Traditional panna cotta with forest fruits</b> Traditionelle Panna Cotta mit Waldfrüchten Panna cotta traditionnelle aux fruits des bois	10€
V GF	<b>Chocolate fondue with seasonal fruits</b> Schokoladenfondue mit Früchten Fondue au chocolat et fruits frais	10€
V	<b>Ice cream selection</b> <b>vanilla, chocolate, strawberry, banana,</b> pistachio Eisauswahl Vanille, Schokolade, Erdbeere, Banane, Pistazie Assortiment de glaces Vanille, chocolat, fraise, banane, pistache	9€

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This a la carte menu has been specially designed by Michelin-starred Chef Ettore Botrini for your pleasure. As all of our dishes are freshly prepared to order, we recommend a maximum of one dish per guest for each course. Although all due care is taken, dishes may still contain ingredients that are not set out on the menu and these ingredients may cause an allergic reaction. Guests with allergies need to be aware of this risk and should ask a member of the team for information on the allergen content of our food.