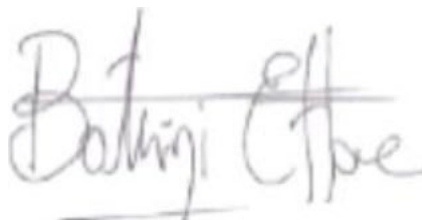


FRESCO

A CONTEMPORARY EXPRESSION OF ITALY

Italian cooking begins with respect for ingredients, 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 and flavour were non-negotiable, values that continue to guide 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 producers and treated with precision to allow their natural character to come through. The result is a breakfast offering that is contemporary in spirit, defined by freshness and balance.

A handwritten signature in dark ink, reading "Ettore Botrini". The signature is written in a cursive, flowing style. The first name "Ettore" is on the left, and the last name "Botrini" is on the right, with a horizontal line crossing through both names.

Antipasti e Insalate

Prosciutto di San Daniele 14€
Apple mostarda | Juniper butter
Gluten | Milk | Mustard

Prosciutto di San Daniele
Apfel mostarda | Wascholderbutter
Gluten | Milch | Senf

Prosciutto di San Daniele
Mostarda de pomme | Beurre au genièvre
Gluten | Lait | Moutarde

Burratina salad 17€
Datterino tomatoes | Basil pesto cream
Eggs | Milk | Nuts

Burratina salat
Datterino -Tomaten | Basilikum-pesto-creme
Eier | Milch | Nüsse

Salade de burratina
Tomates datterino | Crème au pesto de basilic
Œufs | Lait | Fruits à coque

Vitello tonnato 16€
Capers | Tomato | Lemony tuna sauce
Celery | Eggs | Fish | Milk | Sulphur Dioxide

Vitello tonnato
Kapern | Tomate | Zitronige Thunfischsauce
Sellerie | Eier | Fisch | Milch | Schwefeldioxid

Vitello tonnato
Câpres | Tomate | Sauce au thon citronnée
Céleri | Œufs | Poisson | Lait | Dioxyde de soufre

Insalata di gamberi 20€
Gremolata | String beans | Baby potatoes | Lemon | Parsley
Crustaceans | Eggs | Fish | Milk | Mustard | Nuts | Sulphur Dioxide

Insalata di gamberi
Gremolata | Grüne bohnen | Babykartoffeln | Zitrone | Petersilie
Krebstiere | Eier | Fisch | Milch | Senf | Nüsse | Schwefeldioxid

Insalata di gamberi
Gremolata | Haricots verts | Pommes de terre grenaille | Citron | Persil
Crustacés | Œufs | Poisson | Lait | Moutarde | Fruits à coque | Dioxyde de soufre

Gluten-free bread is available upon request. Please inform our team of any allergies or dietary requirements before ordering. While every care is taken in the preparation of our dishes, some items may contain or come into contact with allergens.

Antipasti e Insalate

Beef carpaccio 17€

Parmesan | Virgin olive oil | Arugula | Lemon

Eggs | Milk | Sulphur Dioxide

Rinder-carpaccio

Parmesan | Natives olivenöl | Rucola | Zitrone

Eier | Milch | Schwefeldioxid

Carpaccio de bœuf

Parmesan | Huile d'olive vierge | Roquette | Citron

Œufs | Lait | Dioxyde de soufre

Melanzane alla parmigiana

Mozzarella | Basil

Gluten | Eggs | Milk | Sulphur Dioxide

18€

Melanzane alla parmigiana

Mozzarella | Basilikum

Gluten | Eier | Milch | Schwefeldioxid

Aubergines à la parmesane

Mozzarella | Basilic

Gluten | Œufs | Lait | Dioxyde de soufre

Arancini di Bologna

San Marzano sauce | Parmesan sauce | Prosciutto

Gluten | Eggs | Milk | Sulphur Dioxide

21€

Arancini di Bologna

San-Marzano-Sauce | Parmesansauce | Prosciutto

Gluten | Eier | Milch | Schwefeldioxid

Arancini di Bologna

Sauce San Marzano | Sauce au parmesan | Prosciutto

Gluten | Œufs | Lait | Dioxyde de soufre

Tuscan panzanella

Variety of tomatoes | Red pepper cream | Village bread | Basil

Gluten | Milk | Sulphur Dioxide

17€

Toskanischer Brotsalat

Tomatenvielfalt | Rote-Paprika-Creme | Bauernbrot | Basilikum

Gluten | Milch | Schwefeldioxid

Salade toscane de pain

Variété de tomates | Crème de poivron rouge | Pain de campagne | Basilic

Gluten | Lait | Dioxyde de soufre

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Zuppa

Tomato soup 16€

Basil | Mozzarella | Crostini

Celery | Gluten | Eggs | Nuts | Milk | Sesame

Tomatensuppe

Basilikum | Mozzarella | Crostini

Sellerie | Gluten | Eier | Nüsse | Milch | Sesam

Soupe de tomates

Basilic | Mozzarella | Crostini

Céleri | Gluten | Œufs | Fruits à coque | Lait | Sésame

Pizza

Margherita 18€

Mozzarella | Basil | San Marzano sauce

Gluten | Milk

Margherita

Mozzarella | Basilikum | San-Marzano-Tomatensauce

Gluten | Milch

Margherita

Mozzarella | Basilic | Sauce tomate San Marzano

Gluten | Lait

Prosciutto di San Daniele 20€

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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Pizza

Diavola 14€
Mozzarella | Spicy salami | Parmesan
Gluten | Eggs | Milk

Diavola
Mozzarella | Pikante salami | Parmesan
Gluten | Eier | Milch

Diavola
Mozzarella | Salami piquant | Parmesan
Gluten | Œufs | Lait

Carbonara 18€
Smoked pancetta | Parmesan | White sauce
Gluten | Eggs | Milk

Carbonara
Geräucherter Pancetta | Parmesan | Weiße Sauce
Gluten | Eier | Milch

Carbonara
Pancetta fumée | Parmesan | Sauce blanche
Gluten | Œufs | Lait

Di verdure 17€
San Marzano sauce | Zucchini | Aubergine | Basil | Olives | Pinenuts | Onions
Gluten | Nuts

Di Verdure
San-Marzano-Sauce | Zucchini | Aubergine | Basilikum | Oliven | Pinienkerne | Zwiebeln
Gluten | Nüsse

Di Verdure
Sauce San Marzano | Courgette | Aubergine | Basilic | Olives | Pignons de pin | Oignons
Gluten | Fruits à coque

Garlic bread 16€
Olive oil | Parmesan
Gluten | Eggs | Milk

Knoblauchbrot
Olivenöl | Parmesan
Gluten | Eier | Milch

Pain à l'ail
Huile d'olive | Parmesan
Gluten | Œufs | Lait

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Piatti Principali

Ravioli al burro 21€

Sage | Spinach | Ricotta | Brown butter

Celery | Gluten | Eggs | Milk

Ravioli im Butter

Salbei | Spinat | Ricotta | Braune Butter

Sellerie | Gluten | Eier | Milch

Ravioli au beurre

Sauge | Épinards | Ricotta | Beurre noisette

Céleri | Gluten | Œufs | Lait

Rigatoni "alla Bolognese" 24€

Beef ragu | Parmesan | Parsley

Celery | Gluten | Eggs | Milk | Sulphur Dioxide

Rigatoni Bolognese

Rinderragout | Parmesan | Petersilie

Sellerie | Gluten | Eier | Milch | Schwefeldioxid

Rigatoni à la bolognaise

Ragoût de bœuf | Parmesan | Persil

Céleri | Gluten | Œufs | Lait | Dioxyde de soufre

Bucatini "alla carbonara" 27€

Guanciale | Parmesan | Pepper

Gluten | Eggs | Milk

Bucatini Carbonara

Guanciale | Parmesan | Pfeffer

Gluten | Eier | Milch

Bucatini à la carbonara

Guanciale | Parmesan | Poivresauce

Gluten | Œufs | Lait

Frutti di mare 26€

Linguini | Shrimp | Mussels | Vongole

Celery | Gluten | Crustaceans | Milk | Mollusks | Sulphur Dioxide

Meeresfrüchte

Linguine | Garnelen | Miesmuscheln | Venusmuscheln

Sellerie | Gluten | Krebstiere | Milch | Weichtiere | Schwefeldioxid

Fruits de mer

Linguine | Crevettes | Moules | Palourdes

Céleri | Gluten | Crustacés | Lait | Mollusques | Dioxyde de soufre

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Piatti Principali

Duck ragout

26€

Tagliatelle | Truffle | Crue de cacao | Lime

Celery | Gluten | Eggs | Milk | Sulphur Dioxide

Entenragout

Tagliatelle | Trüffel | Roher Kakao | Limette

Sellerie | Gluten | Eier | Milch | Schwefeldioxid

Ragoût de canard

Tagliatelles | Truffe | Cacao cru | Citron vert

Céleri | Gluten | Œufs | Lait | Dioxyde de soufre

Risotto al funghi

24€

Truffle | Parmesan | Marjoram

Celery | Eggs | Milk | Sulphur Dioxide

Pilzrisotto

Trüffel | Parmesan | Majoran

Sellerie | Eier | Milch | Schwefeldioxid

Risotto aux champignons

Truffe | Parmesan | Marjolaine

Céleri | Œufs | Lait | Dioxyde de soufre

Branzino "all'acqua pazza"

27€

Saffron | Baby potatoes | Olives | Tomato

Celery | Fish | Sulphur Dioxide

Wolfsbarsch "all'acqua pazza"

Safran | Babykartoffeln | Oliven | Tomate

Sellerie | Fisch | Schwefeldioxid

Bar à l'eau folle

Safran | Pommes de terre grenaille | Olives | Tomate

Céleri | Poisson | Dioxyde de soufre

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Piatti Principali

Chicken "alla diavola" 26€

Mashed potatoes | Asparagus | Carrots

Celery | Milk | Sulphur Dioxide

Hähnchen nach teufelsart

Kartoffelpüree | Spargel | Karotten

Sellerie | Milch | Schwefeldioxid

Poulet à la diable

Purée de pommes de terre | Asperges | Carottes

Céleri | Lait | Dioxyde de soufre

Agnello brasato

28€

Creamy polenta | Rosemary sauce

Celery | Gluten | Eggs | Milk | Sulphur Dioxide

Geschmortes Lamm

Cremige Polenta | Rosmarinsauce

Sellerie | Gluten | Eier | Milch | Schwefeldioxid

Agneau braisé

Polenta crémeuse | Sauce au romarin

Céleri | Gluten | Eufs | Lait | Dioxyde de soufre

Beef tagliata

28€

Celeriac puree | Wild mushrooms | Pepper sauce

Celery | Milk | Sulphur Dioxide

Rindertagliata

Selleriepüree | Waldpilze | Pfeffersauce

Sellerie | Milch | Schwefeldioxid

Tagliata de bœuf

Purée de céleri-rave | Champignons des bois | Sauce au poivre

Céleri | Lait | Dioxyde de soufre

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Dolci

Panna Cotta 14€
Vanilla | Forest fruits | Basil

Milk

Panna Cotta
Vanille | Waldfrüchte | Basilikum

Milch

Panna cotta
Vanille | Fruits des bois | Basilic

Lait

Chocolate Caprese Cake 15€
Chocolate Almond Crumble | Vanilla Ice Cream | Crème Anglaise

Gluten | Eggs | Milk | Nuts

Schokoladen-Caprese-Kuchen
Schokoladen-Mandel-Crumble | Vanilleeis | Crème Anglaise

Gluten | Eier | Milch | Nüsse

Gâteau Caprese au chocolat
Crumble chocolat-amande | Glace à la vanille | Crème anglaise

Gluten | Œufs | Lait | Fruits à coque

Tiramisu 14€
Mascarpone | Coffee ice cream

Gluten | Eggs | Milk | Nuts | Sulphur Dioxide

Tiramisu
Mascarpone | Kaffee-Eis

Gluten | Eier | Milch | Nüsse | Schwefeldioxid

Tiramisu
Mascarpone | Glace au café

Gluten | Œufs | Lait | Fruits à coque | Dioxyde de soufre

Seasonal fruit salad 14€
Fresh mint leaves

Nuts

Saisonaler Obstsalat
Frische Minzblätter

Nüsse

Salade de fruits de saison
Feuilles de menthe fraîche

Fruits à coque

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Dolci

Selection of ice creams

5€

Vanilla | Chocolate | Strawberry | Banana

Milk

Eisauswahl

Vanille | Schokolade | Erdbeere | Banane

Milch

Sélection de glaces

Vanille | Chocolat | Fraise | Banane

Lait

Selection of sorbets

5€

Lime | Mango

Sorbetauswahl

Limette | Mango

Sélection de sorbets

Citron vert | Mangue

Vegan Menu

Insalate e Primi Piatti

Arugula salad 17€
Plant-based parmesan | Walnuts | Balsamic | raisins
Nuts | Soya | Sulphur Dioxide

Rucolasalat
Pflanzlicher parmesan | Walnüsse | Balsamico | Rosinen
Nüsse | Soja | Schwefeldioxid

Salade de roquette
Parmesan végétal | Noix | Balsamique | Raisins secs
Fruits à coque | Soja | Dioxyde de soufre

Pizza di verdure 17€
Fresh tomato | Aubergine | Onion | Olives | Pine nuts
Gluten | Nuts | Sulphur Dioxide

Gemüse pizza
Frische tomate | Aubergine | Zwiebel | Oliven | Pinienkerne
Gluten | Nüsse | Schwefeldioxid

Pizza aux légumes
Tomate fraîche | Aubergine | Oignon | Olives | Pignons de pin
Gluten | Fruits à coque | Dioxyde de soufre

Tuscan panzanella 18€
Tomatoes variety | Red pepper cream | Village bread | Basil
Gluten | Soya | Sulphur Dioxide

Toskanischer Brotsalat
Tomatenvielfalt | Paprikacreme | Bauernbrot | Basilikum
Gluten | Soja | Schwefeldioxid

Salade toscane de pain
Variété de tomates | Crème de poivron rouge | Pain de campagne | Basilic
Gluten | Soja | Dioxyde de soufre

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Vegan Menu

Piatti Principali

Risotto al funghi 22€
Truffle | Plant-based parmesan | Marjoram
Celery | Soya | Sulphur Dioxide

Pilzrisotto
Trüffel | Pflanzlicher parmesan | Majoran
Sellerie | Soja | Schwefeldioxid

Risotto aux champignons
Truffe | Parmesan végétal | Marjolaine
Céleri | Soja | Dioxyde de soufre

Spaghetti Napoletana 24€
Datterino tomatoes | Basil
Gluten | Soya

Spaghetti nach neapolitanischer
Datterino-tomaten | Basilikum
Gluten | Soja

Spaghetti à la napolitaine
Tomates datterino | Basilic
Gluten | Soja

Rigatoni arrabiata 24€
San Marzano | Pepperoncino | Garlic
Gluten | Sulphur Dioxide

Rigatoni all'arrabiata
San-Marzano-tomatensauce | Peperoncino | Knoblauch
Gluten | Schwefeldioxid

Rigatoni all'arrabiata
Tomates San Marzano | Piment | Ail
Gluten | Dioxyde de soufre

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Vegan Menu

Piatti Principali

Gnocchi alla Sorrentina 24€
Aubergine | Plant-based mozzarella | Basil
Gluten | Soya | Sulphur Dioxide

Gnocchi nach Sorrentiner
Aubergine | Pflanzliche mozzarella | Basilikum
Gluten | Soja | Schwefeldioxid

Gnocchi à la sorrentina
Aubergine | Mozzarella végétale | Basilic
Gluten | Soja | Dioxyde de soufre

Dolci

Almond panna cotta 14€
Forest fruits | Basil | Raspberry crumble
Nuts

Mandel-Panna-cotta
Waldfrüchte | Basilikum | Himbeer-streusel
Nüsse

Panna cotta à l'amande
Fruits des bois | Basilic | Crumble à la framboise
Fruits à coque

Seasonal fruit salad 12€
Fresh mint leaves
Nuts

Saisonaler Obstsalat
Frische Minzblätter
Nüsse

Salade de fruits de saison
Feuilles de menthe fraîche
Fruits à coque

Selection of sorbets 5€
Lime | Mango

Sorbetauswahl
Limette | Mango

Sélection de sorbets
Citron vert | Mangue

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Toddler's menu

Cream of green vegetables, rice and olive oil 9€

Cremesuppe aus grünem gemüse, reis und olivenöl

Velouté de légumes verts, riz et huile d'olive

Cream of chicken, potato, carrots and celery 9€

Celery

Hühnercremesuppe mit kartoffeln, karotten und sellerie

Sellerie

Velouté de poulet, pommes de terre, carottes et céleri

Céleri

Cream of poached fish fillet, zucchini, carrots and potatoes 10€

Fish

Cremesuppe mit pochiertem fischfilet, zucchini, karotten und kartoffeln

Fisch

Velouté de filet de poisson poche, courgettes, carottes et pommes de terre

Poisson

Cream of seasonal fruits and biscuits 10€

Gluten | Milk

Cremespeise aus saisonalen fruchten und keksen

Gluten | Milch

Crème de fruits de saison et biscuits

Gluten | Lait

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

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Kids menu

Antipasti and Salads

Burratina salad 12€

Datterino tomatoes | Basil pesto cream

Gluten | Eggs | Milk | Nuts

Burratina-salat

Datterino-tomaten | Basilikum-pesto-crème

Gluten | Eier | Milch | Nüsse

Salade de burratina

Tomates datterino | Crème au pesto de basilic

Gluten | Œufs | Lait | Fruits à coque

Melanzane alla parmigiana 15€

Mozzarella | Basil

Gluten | Eggs | Milk | Sulphur Dioxide

Melanzane alla parmigiana

Mozzarella | Basilikum

Gluten | Eier | Milch | Schwefeldioxid

Melanzane alla parmigiana

Mozzarella | Basilic

Gluten | Œufs | Lait | Dioxyde de soufre

Arancini di Bologna 14€

San Marzano sauce | Parmesan sauce

Gluten | Eggs | Milk | Sulphur Dioxide

Arancini di Bologna

San-Marzano-Sauce | Parmesansauce

Gluten | Eier | Milch | Schwefeldioxid

Arancini di Bologna

Sauce San Marzano | Sauce au parmesan

Gluten | Œufs | Lait | Dioxyde de soufre

Tomato soup 11€

Basil | Mozzarella | Crostini

Celery | Gluten | Eggs | Milk | Nuts | Sesame

Tomatensuppe

Basilikum | Mozzarella | Crostini

Sellerie | Gluten | Eier | Milch | Nüsse | Sesam

Soupe de tomates

Basilic | Mozzarella | Crostini

Céleri | Gluten | Œufs | Lait | Fruits à coque | Sésame

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Secondi Piatti

Parmesan Risotto

Celery | Eggs | Milk | Sulphur Dioxide

16€

Parmesan risotto

Sellerie | Eier | Milch | Schwefeldioxid

Risotto au parmesan

Céleri | Œufs | Lait | Dioxyde de soufre

Rigatoni “alla Bolognese”

Beef ragu | Parmesan | Parsley

Celery | Gluten | Eggs | Milk | Sulphur Dioxide

18€

Rigatoni nach Bolognese

Rinderragout | Parmesan | Petersilie

Sellerie | Gluten | Eier | Milch | Schwefeldioxid

Rigatoni à la bolognaise

Ragoût de bœuf | Parmesan | Persil

Céleri | Gluten | Œufs | Lait | Dioxyde de soufre

Branzino “all’acqua pazza”

Saffron | Baby potatoes | Olives | Tomato

Celery | Fish | Sulphur Dioxide

17€

Wolfsbarsch in verrücktem Wasser

Safran | Babykartoffeln | Oliven | Tomate

Sellerie | Fisch | Schwefeldioxid

Bar à l’eau folle

Safran | Pommes de terre grenaille | Olives | Tomate

Céleri | Poisson | Dioxyde de soufre

Chicken “alla diavola”

Mashed potatoes | Asparagus | Carrots

Celery | Milk | Sulphur Dioxide

17€

Hähnchen nach Teufelsart

Kartoffelpüree | Spargel | Karotten

Sellerie | Milch | Schwefeldioxid

Poulet à la diable

Purée de pommes de terre | Asperges | Carottes

Céleri | Lait | Dioxyde de soufre

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And more...

Kids beef burger 12€

Tomato | Lettuce | French fries

Gluten | Eggs | Milk | Soya | Sulphur Dioxide

Kinder-Rindfleischburger

Tomate | Salat | Pommes frites

Gluten | Eier | Milch | Soja | Schwefeldioxid

Burger de bœuf pour enfants

Tomate | Laitue | Frites

Gluten | Œufs | Lait | Soja | Dioxyde de soufre

Chicken nuggets

13€

Tomato | Cucumber | French fries

Gluten

Chicken Nuggets

Tomate | Gurke | Pommes frites

Gluten

Nuggets de poulet

Tomate | Concombre | Frites

Gluten

Fish fingers

13€

Tomato | Cucumber | French fries

Gluten | Eggs | Fish

Fischstäbchen

Tomate | Gurke | Pommes frites

Gluten | Eier | Fisch

Bâtonnets de poisson

Tomate | Concombre | Frites

Gluten | Œufs | Poisson

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And more...

Pizza margherita 14€
Mozzarella | Tomato sauce
Gluten | Milk

Pizza Margherita
Mozzarella | Tomatensauce
Gluten | Milch

Pizza Margherita
Mozzarella | Sauce tomate
Gluten | Lait

Penne pasta 13€
Tomato sauce
Gluten | Eggs | Milk

Penne
Tomatensauce
Gluten | Eier | Milch

Penne
Sauce tomate
Gluten | Œufs | Lait

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Desserts

Panna Cotta 14€
Vanilla | Forest fruits | Basil
Milk

Panna Cotta
Vanille | Waldfrüchte | Basilikum
Milch

Panna cotta
Vanille | Fruits des bois | Basilic
Lait

Chocolate Caprese Cake 14€
Chocolate Almond Crumble | Vanilla Ice Cream | Crème Anglaise
Gluten | Eggs | Milk | Nuts

Schokoladen-Caprese-Kuchen
Schokoladen-Mandel-Streusel | Vanilleeis | Crème anglaise
Gluten | Eier | Milch | Nüsse

Gâteau Caprese au chocolat
Crumble Chocolat-Amande | Glace à la vanille | Crème anglaise
Gluten | Œufs | Lait | Fruits à coque

Kids fruit salad 14€

Kinder-Obstsalat

Salade de fruits pour enfants

Desserts

Selection of ice creams 5€

Vanilla | Chocolate | Strawberry | Banana
Milk

Eisauswahl

Vanille | Schokolade | Erdbeere | Banane
Milch

Sélection de glaces

Vanille | Chocolat | Fraise | Banane
Lait

Selection of sorbets 5€

Lime | Mango

Sorbetauswahl

Limette | Mango

Sélection de sorbets

Citron vert | Mangue

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.

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