

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.

STARTERS
VORSPEISEN
ENTRÉE

V	Tomato soup with garlic, basil pesto, mozzarella and croutons Tomatensuppe mit Knoblauch, Basilikum-Pesto, Mozzarella und Croutons Soupe de tomate à l'ail, pesto au basilic, mozzarella et croûtons	17€
V GF	Insalata Caprese with tomato, burrata and basil pesto Insalata Caprese mit Tomaten, Burrata und Basilikum Pesto Insalata Caprese à la tomate, burrata et pesto au basilic	19€
DF	Grilled Calamari with tomato carpaccio, pine nuts and balsamic dressing Gegrillte Calamari mit Tomaten-Carpaccio, Pinienkernen und Balsamico-Dressing Calamars grillés, carpaccio de tomates, pignons de pin et vinaigre balsamique	20€
GF	Vitello Tonnato with capers and tuna sauce Vitello Tonnato mit Kapern-Thunfisch-Sauce Vitello Tonnato aux câpres et sauce au thon	19€
GF DF	Sea bream "Batuta" with roe and citrus fruits dressing Seebrasse "Batuta" mit Rogen- und Zitrusfruchtdressing Dorade "Batuta" et sa vinaigrette aux œufs et aux agrumes	18€
GF	Beef carpaccio with parmesan, yoghurt mustard cream, rucola leaves and salsa Verde Rindfleisch-Carpaccio mit Parmesan, Joghurt-Senf-Creme, Rucola-Blättern und Salsa Verde Carpaccio de boeuf au parmesan, crème de yaourt à la moutarde, feuilles de roquette et salsa Verde	22€

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should ask a member of the team for information on the allergen content of our food*

PIZZA
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- Carbonara with bacon, egg sauce and parmesan** 18€
Carbonara mit Speck, Eiersauce und Parmesan
Carbonara au bacon, sauce aux œufs et parmesan
- ✓ **Margarita with fresh tomato sauce, mozzarella and basil** 18€
Margarita mit frischer Tomatensauce, Mozzarella und Basilikum
Margarita avec sauce tomate fraîche, mozzarella et basilic
- Diavola with fresh tomato sauce, mozzarella, spicy salami and parmesan** 18€
Diavola mit frischer Tomatensauce, Mozzarella, würziger Salami und Parmesan
Diavola avec sauce tomate fraîche, mozzarella, salami épicé et parmesan
- ✓ **Atomica with aglio olio peperoncino, basil and parsley** 18€
Atomica mit Aglio Olio Peperoncino, Basilikum und Petersilie
Atomica, aglio olio peperoncino, basilic et persil
- ✓ **Atomica with fresh tomato, basil and burrata** 18€
Atomica mit frischen Tomaten, Basilikum und Burrata
Atomica avec tomate fraîche, basilic et burrata

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MAIN COURSES
HAUPTGERICHTE
PLATS PRINCIPAUX

- V **Whole grain pasta with mushrooms and white cream** 22€
Vollkornnudeln mit Pilzen und weißer Sahne
Pâtes complètes de grains entiers aux champignons et crème blanche
- V GF **Spinach risotto with zucchini, fresh herbs and mozzarella** 25€
Spinatrisotto mit Zucchini, frischen Kräutern und Mozzarella
Risotto aux épinards, courgettes, herbes fraîches et mozzarella
- Cheese ravioli with sage cream and crispy prosciutto** 26€
Käseravioli mit Salbeicreme und knusprigem Schinken
Raviolis au fromage avec sa crème de sauge et prosciutto croustillant
- Spaghetti Carbonara with bacon, egg sauce and pecorino cheese** 24€
Spaghetti Carbonara mit Speck, Eiersauce und Pecorino
Spaghetti Carbonara avec bacon, sauce aux œufs et fromage pecorino
- V **Rigatoni with olives, cherry tomatoes, fresh oregano and burrata** 28€
Rigatoni mit Oliven, Kirschtomaten, frischem Oregano und Burrata
Rigatoni aux olives, tomates cerises, origan frais et Burrata
- V **Aubergine gnocchi alla Sorrentina** 20€
Auberginen gnocchi alla Sorrentina
Gnocchis aux aubergines alla Sorrentina

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MAIN COURSES
HAUPTGERICHTE
PLATS PRINCIPAUX

	Seafood linguine with garlic and basil	29€
	Meeresfrüchte-Linguine mit Knoblauch und Basilikum Linguine de fruits de mer à l'ail et au basilic	
GF	Sea bass fillet with caponata and salsa peperone	30€
	Seebarschfilet mit Caponata und Salsa Peperone Filet de bar, caponata et peperone de salsa	
GF	Beef fillet tagliata with "Patatoto" and saffron	32€
	Rinderfilet Tagliata mit "Patatoto" und Safran Tagliata de filet de boeuf au "Patatoto" et safran	
GF	Chicken Saltimbocca with creamy corn and mushrooms pesto	27€
	Hühnchen Saltimbocca mit cremigem Mais und Pilzpesto Saltimbocca au poulet pesto crémeux au maïs et aux champignons	
	Pork scallopini al limone with buttered tagliolini	28€
	Schweinefleisch Scaloppine al Limone mit gebutterten Tagliolini Escalope de porc al limone aux tagliolini beurrés	
V	Pumpkin "Arancini" with tomato sauce	25€
	Kürbis "Arancini" mit Tomatensauce Citrouille "Arancini" à la sauce tomate	

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DESSERTS
NACHSPEISEN
DESSERTS

V GF	Traditional panna cotta with forest fruits Traditionelle Panna Cotta mit Waldfrüchten Panna cotta traditionnelle aux fruits des bois	14€
V	Affogato with peanut cookies, vanilla ice cream and Roma espresso coffee Affogato mit Erdnusskeksen, Vanilleeis und Roma-Espresso affogato avec ses biscuit aux cacahuètes, glace à la vanille et café expresso Roma	14€
V	Chocolate "Bonet" with vanilla ice cream and amaretto cream Schokoladen "Bonet" mit Vanilleeis und Amaretto-Sahne "Bonet" au chocolat avec sa glace vanille et crème amaretto	14€
V	Tiramisu Tiramisu Tiramisu	14€
VG GF	Seasonal fruits Saisonale Früchte Fruits de saison	14€
V	Ice cream selection vanilla, chocolate, strawberry, banana, pistachio Auswahl mit Eisgeschmack Vanille, Schokolade, Erdbeere, Banane, Pistazie Assortiment de crèmes glacées vanille, chocolat, fraise, banane, pistache	14€

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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.

Ce menu à la carte a été spécialement conçu par le chef étoilé Ettore Botrini pour votre plaisir. Comme tous nos plats sont fraîchement préparés sur commande, nous recommandons un maximum d'un plat par personne pour chaque plat. Bien que toutes les précautions soient prises, les plats peuvent toujours contenir des ingrédients qui ne figurent pas dans le menu et ces ingrédients peuvent provoquer une réaction allergique. Les clients allergiques doivent être conscients de ce risque et doivent demander à un membre de l'équipe des informations sur la teneur en allergènes de nos aliments.