

Antipasti

Antipasti del bosco – *purely plant-based on request-*
appetizer variation € 15,90

Bruschetta 4 Stk. – *purely plant-based -*
Toasted bread slices with tomatoes, garlic and basil € 8,90

Carpaccio di salmone
Salmon carpaccio with cucumber espuma, cherry tomatoes, and rocket € 19,50

Vitello Tonnato
Veal in tuna sauce with capers € 16,90

Carpaccio di manzo con funghi
Sliced beef with roasted mushrooms, Grana Padano and
lemon-olive oil-vinaigrette € 15,90

Formaggio di capra con pancetta, rucola, fichi secchi e noci
Oven baked goat cheese with bacon chips, dried figs,
rocket, olive oil, walnuts, and tomato jam € 14,90

Zuppe

Crema di pomodoro
Cream soup of fresh tomatoes € 8,00

Minestrone – *purely plant-based -*
Italian vegetable soup € 7,70

Insalate

Insalata di pollo con spicchi di mela
Large mixed salad with corn poulard and apple wedges € 18,50

Insalata Burrata
Large mixed salad with burrata, diced pan-fried ham,
cherry tomatoes, olives, and croutons € 20,40

Insalata funghi arrosti e scaglie di Grana Padano
Large mixed salad with fried mushrooms and Grana Padano cheese € 20,80

Insalata con formaggio di capra al forno, noci caramellate, fichi e spicchi di mela
Large mixed salad with baked goat cheese, figs,
caramelized walnuts, and apple slices € 22,00

Insalata di contorno
Side salad € 6,30

Our salads are marinated with a homemade honey-mustard dressing.

*If you need information about additives and allergens in our dishes,
please contact us!*

Pizze

Pizza Boscaiola

Tomato sauce, cheese, salami and mushrooms

€ 14,50

Pizza Capricciosa

Tomato sauce, cheese, boiled ham, mushrooms, artichokes, and olives

€ 15,20

Pizza Vegetariana – *purely plant-based on request, without cheese -*

Vegetarian pizza with tomato sauce, cheese, artichokes, peppers, onions, olives and mushrooms

€ 14,20

Pizza Quattro Stagioni

"Four Seasons" with tomato sauce, cheese, ham, mushrooms, artichokes and salami

€ 15,20

Pizza Gorgonzola e salame piccante

Gorgonzola and spicy salami

€ 15,20

Pizza Calzone

Filled pizza with tomato sauce, cheese, ham, mushrooms, artichokes and herb-garlic sauce (with anchovies)

€ 15,20

Pizza Rucola e Grana Padano

Tomato sauce, cheese, rocket, Parma ham and Grana Padano

€ 16,50

Pizza Prosciutto e Funghi

Tomato sauce, cheese, ham and mushrooms

€ 14,50

Pizza Inferno

Tomato sauce, cheese, ham, onions, chili oil (hot) and spicy salami

€ 15,20

Pizza Burrata

Tomato sauce, burrata, cherry tomatoes and basil

€ 16,50

Pizza „del bosco“

Tomato sauce, cheese, mozzarella, ham, spicy salami, peppers, olives and mushrooms

€ 16,50

Additional ingredients will be charged extra depending on the ingredient!

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Pasta

We only use fresh and handmade pasta.



Tagliatelle con pesto di basilico e burrata € 22,50
Tagliatelle with basil pesto and burrata

Ravioli al salmone con salsa di pomodoro e prezzemolo € 23,90
Salmon ravioli with tomato sauce and parsley

Penne con cubetti di agnello, gorgonzola e pomodorini € 24,50
Penne with lamb saddle cubes, gorgonzola sauce and cherry tomatoes

Linguine aglio e olio con peperoncino e straccetti di manzo € 25,50
Thin tagliatelle with garlic, olive oil, chili and strips of rump steak

Tagliatelle nere ai frutti di mare, gamberi e cozze con salsa di pomodoro e prezzemolo € 22,50
Black tagliatelle with seafood, small prawns, mussels, tomato sauce and parsley

Lasagna classica bolognese € 18,50
Original italian lasagna with minced beef

Ravioli al formaggio di capra con pesto di basilico € 19,00
Goat cheese ravioli with basil pesto

Spaghetti alla carbonara € 19,90
Spaghetti with guanciale, pecorino and egg

Risotto Milanese € 18,50
- purely plant-based on request -
Saffron risotto with roasted mushrooms

Arrosto di funghi porcini con olio al tartufo, gnocchi di patate e spinaci € 20,50
- purely plant-based on request -
Porcini mushroom-patty with truffle oil, served with gnocchi and spinach

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Carne

“Saltimbocca” di maiale con prosciutto di Parma

€ 25,50

„Saltimbocca“ of pork fillet with Parma ham and sage in a white wine sauce served with gnocchi

Sella di agnello alla griglia crosta di erbe e salsa di pepe verde

€ 37,00

Grilled saddle of lamb with a herb crust, pepper sauce, vegetables, and baked potatoes

Bistecca di manzo con gremolata

€ 36,80

Rump steak with Gremolata, vegetables, and baked potatoes

Fegato di vitello arrosto con cipolla e pancetta

€ 26,80

Veal liver fried with onions, bacon and mashed potatoes

Petto di pollo arrosto in salsa di funghi porcini

€ 22,90

Roasted poulard breast on a savory porcini mushroom sauce with vegetables and baked potatoes

Ossobuco alla Milanese con risotto allo zafferano

€ 26,50

Ossobuco in tomato sauce with saffron risotto

Pesce

Filetto di lucioperca con salsa al senape

€ 24,20

Pikeperch fillet on mustard sauce, vegetables, and baked potatoes

Branzino con salsa allo zafferano

€ 24,50

Sea bass fillet in saffron sauce with vegetables and baked potatoes

Salmone arrosto con spinaci e gnocchi

€ 28,90

Roasted salmon with Grana Padano espuma, served with spinach and gnocchi

Gamberi alla griglia con gremolata

€ 24,50

Grilled prawns (6 pcs.) with gremolata and side salad

Dolci

Tiramisù

€ 7,90

Homemade Tiramisu

Panna cotta all'espresso con salsa al caramello

€ 8,90

Espresso-panna cotta with caramel sauce

Mousse al cioccolato

€ 8,90

Chocolate mousse

Torta alla mandorle e mele con salsa al limone

€ 8,90

Almond-Apple Cake with lemon sauce

Gelato misto “Snuten lekker”

per ball

€ 2,90

Ice cream from the organic farm Kaemena

Tartufo classico

€ 7,90

Zabaione ice cream with chocolate and hazelnut brittle