

Antipasti

Vitello Tonnato classico

with tuna sauce and capern

16,00 €

Beef Carpaccio

beef carpaccio

with rocket (arugula) salad and sliced parmesan cheese

16,00 €

Tuna-Carpaccio

carpaccio of tuna

with capern and fine slices of red onions

17,50 €

Lukewarm Seafood Salad

with potatoes and celery

18,50 €

Antipasti Rosengarten

vitello Tonnato, bruschetta, premium salami,
tuna and beef carpaccio, Veal and duck pate

22,00 €

Salad

Small mixed salad

Cherry-Tomatoes, pecorino, pomegranate and croutons

8,00 €

Brioche Rosengarten

with Burrata, rocket (arugula) salad and Cherry-Tomatoes

14,00 €

Wildherb salad Trevisan

with beef strips and pecorino

18,00 €

Gratinated goat cheese

with honey, walnuts and appel

14,50 €

Soup

Cherry Tomato Soup

with buffalo mozzarella and olive oil

9,50 €

Spinach creme Soup

with truffle and quail egg

9,50 €

Pasta

Spaghetti alla Carbonara

with Guanciale bacon and quail egg

15,00 €

Gnocchi Saggio

gnocchi, sage butter and cherry tomatoes

16,00 €

Ravioli di Spinaci

*homemade Ravioli filled with ricotta and spinach
on roasted pine nuts and sage butter*

17,50 €

Homemade Paccheri

with salmon and pesto

18,50 €

Pasta Burrata & Pesto

*homemade pappardelle al Pesto Genovese
with burrata and pine nuts*

20,00 €

Tagliolini Truffle

homemade pasta with truffle cream
and fresh grated truffle

20,00 €

Tagliolini Truffle with beef strips

homemade pasta with truffle cream,
fresh grated truffle and beef strips

26,00 €

Rappardelle di Manzo

with beef tips, San Marzano tomatoes and chili

20,00 €

Bavette frutti di Mare

homemade pasta with fresh seafood

20,00 €

Risotto

Our Rosengarten Risotto

Saffron risotto with monk fish cheeks, lardo and artichokes

20,00 €

Have you found your favorite dish? Please do not hesitate to ask our service staff.

We are pleased to help you

All pasta specialties are homemade.

Fish

Filetto di Salmone

Grilled salmon fillet with wild mushroom risotto and Beurre blanc

32,00 €

Grilled tuna steak

potatoe puree, sesame, crustacean sauce and wild broccoli

39,50 €

Dover Sole

with wild broccoli and potato puree

44,00 €

Meat

Rumpsteak

Grilled Australien Rumpsteak with vegetables and potatoes

35,00 €

Outlet from Iberico Pork

with Sopressata sauce, roasted walnuts and vegetables

26,00 €

Braised leg of lamb

with wild mushroom risotto and lamb jus

36,00 €

Dessert

Tiramisu Classico

8,00 €

Crème brûlée

with ice cream

8,00 €

Vanilla Panna Cotta

with fruit sauce

7,50 €

Chocolate Cake

with liquid core and vanilla icecream

11,00 €

3 Sorts of Sorbet

11,00 €

Macarons from the Patisserie Rebert

2,70 € for one Macaron

Triple Dessert

Crème brûlée, Panna Cotta, Sorbet

12,00 €