



VIA  
MONTE NAPOLEONE

Via Monte Napoleone ist in Mailand geboren & hat einen trendig- italienischen Lifestyle. Italien steht für Interior Design, Fashion & Kulinarik. Genau diese 3 Komponenten werden durch Via Monte Napoleone präsentiert.

Genießen Sie Ihr Stück Italien, verschmolzen mit der Welt

Via Monte Napoleone is born in Milano & has got a trendy Italian lifestyle Italy stands for Interiors Design, Fashion & Culinary. These 3 components are presented through Via Monte Napoleone.

Enjoy your piece of Italy, merged with the rest of the world

## RAW BAR

### HOUSE OF CAVIAR

50g Perle Imperial – Blinis – Crème Fraîche

*50g Perle Imperial – Blinis – Crème Fraîche*

149,-

### OYSTER

Gillardeau Auster – Bloody-Mary-Dip – Sherry-Charlotten – Zitrone

*Gillardeau Oyster – Bloody-Mary-Dip – Sherry-Charlotten – Lemon*

6 oder 12 Stück / 6 or 12 Pieces

7,- pro Stück

# STARTER

## UNSER BESTSELLER – OUR BESTSELLER

Baby Calamari – Rote Garnele – Zucchini

*Baby Calamari – Red Prawn – Zucchini*

25,-

## DER SIGNATURE SALAT – THE SIGNATURE SALAD

Pflücksalat – Avocado – Cashewkerne – Orangen Limetten Vinaigrette

*Lettuce – Avocado – Cashew Nuts – Orange Lime Vinaigrette*

19,-

## DIE ZART ELEGANTE AUBERGINE – THE TENDER ELEGANT EGGPLANT

Karamellierte Aubergine – Tomate – Parmesan Espuma

*Caramelized Aubergine – Tomato – Parmesan Espuma*

23,-

## DER CLEVERE TORO – THE CLEVER TORO

Thunfisch – Tonnato

*Tuna – Tonnato*

29,-

### **TATAR VINTAGE**

Beef-Tatar – Cornichons – Kapern – Schalotten – Eigelb – Zwiebel

*Beef Tartare – Baby Pickles – Capers – Shallots – Egg Yolk – Onions*

26,-

### **EIN STÜCK ITALIEN – A PIECE OF ITALY**

Pulpo – Pimientos de Padron – Lachskaviar – Selleriepüree

*Octopus – Pimientos de Padron – Salmon Caviar – Celery Puree*

24,-

### **UNSERE MOZZARELLA – OUR MOZZARELLA**

Mozzarella di Bufala – San Marzano Tomaten – Basilikum Apfelsorbet

*Mozzarella di Bufala – San Marzano Tomatoes – Apple Basil Sorbet*

19,-

**HANDMADE FOR YOU  
WITH LOVE**

## INTERMEDIATE

### DIE KLEINEN PRADA TÄSCHCHEN – THE SMALL PRADA BAGS

Agnolotti del Plin – Fassona Rinderbraten – Parmesancreme – Kalbsjus

*Agnolotti del Plin – Fassona Roast Beef – Parmesan Creme – Veal Jus*

26,-

### DIE GESCHWUNGENE PASTA – THE CURVED PASTA

Strozzapretti – Ragout Bianco

*Strozzapretti – Beef Ragout – Crema Bianco*

24,-

### DIE PASTA AUS DEN ABRUZZEN – THE PASTA FROM ABRUZZO

Chiatarra – Vongole – Bortaga

*Chiatarra – Vongole – Bortaga*

26,-

### **DER KILLER – THE KILLER**

Spaghettoni – Guanciale – Pepperoncino – Knoblauch – Chili – San Marzano Sugo

*Spaghettoni – Guanciale – Pepperoncino – Garlic – Chili – San Marzano Sugo –*

24,-

### **ITALIAN CASUAL**

Tagliolini – Butter – Trüffel

*Tagliolini – Butter – Truffle*

26,-

### **MASTERPIECE**

Safran Risotto – Gremolata

*Safran Risotto – Gremolata*

29,-

+ Osso Buco (geschmort 36h)

*+ Osso Buco (braised 36h)*

10,-

**HANDMADE FOR YOU  
WITH PASSION**

## MAIN

### ZERFÄLLT IM MUND – MELTS IN YOUR MOUTH

US Rinder Rippe – Grüner Spargel – Süßkartoffel – Jus

*US Beef Short Ribs – Green Asparagus – Sweet Potato – Jus*

45,-

### STILSICHER – STYLISH

Filet – Baby Spinat – Kartoffel-Trüffelpüree – Kalbsjus

*Filet – Baby Spinach – Truffled Mashed Potatoes – Veal Jus*

45,-

### UNSERE EMPFEHLUNG – WE RECOMMEND

Kalbs Tomahawk – Orangen Chicorée – Safran Polenta – Salbeibutter

*Veal Tomahawk – Orange Chicorée – Saffron Polenta – Sage Butter*

39,-

### WAS WÄRE DEN DER CATCH OF THE DAY ? – WHAT WOULD BE THE CATCH OF THE DAY ?

Bitte sprechen Sie unser Team an

*Please talk to our team*



### SEXY FISCH – SEXY FISH

Thunfish – Maisbrot Algen Panade – Salsa Verde

*Tuna – Corn Bread Seaweed – Salsa Verde*

46,-

### VEGAN LOVER

Blumenkohl – Bärlauch Gremolata – Bagna Cauda

*Cauliflower – Wild Garlic Gremolata – Bagna Cuada*

26,-

## SIDES

Getrüffelte Pommes

*Truffled Fries*

12,-

Gemüse aus dem Herbst & Winter

*Vegetables of Autum & Winter*

12,-

**HANDMADE FOR YOU  
WITH PERFECTION**

## SWEET LITTLE THINGS

### DIE DIVA – THE DIVA

Himbeer-Rose – Weiße Schokolade – Rosmarin Crumble – Sauerrahm Eis  
*Raspberry Rose – White Chocolate – Rosemary Crumble – Sour Cream Ice Cream*  
16,-

### HIGHLIGHT

Bonnet – Amaretini – Rum – Espresso – Aprikosen Eis  
*Bonnet – Amaretini – Rum – Espresso – Apricot Ice Cream*  
16,-

### MUSS MAN BESTELLEN – YOU HAVE TO ORDER IT

Baskischer Cheesecake – Tonkabohnen Eis  
*Basque Cheesecake – Tonka Bean Ice Cream*  
16,-

### EVERYBODY'S DARLING

Tiramisu  
*Tiramisu*  
16,-

That's it  
What was your favourite?