



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

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149,-

OYSTER

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

Gillardeau Oyster – Bloody-Mary-Dip – Sherry-Shallots – 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

28,-

MASTERPIECE

Safran Risotto – Gremolata

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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

49,-

STILSICHER – STYLISH

Filet – Baby Spinat – Kartoffel-Trüffelpüree – Kalbsjus

Filet – Baby Spinach – Truffled Mashed Potatoes – Veal Jus

52,-

UNSERE EMPFEHLUNG – WE RECOMMEND

Kalbs Tomahawk – Orangen Chicorée – Safran Polenta – Salbeibutter

Veal Tomahawk – Orange Chicorée – Saffron Polenta – Sage Butter

45,-

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

Getrübete 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?