

THEOS

SPRING MENU

DINNER



SALADS

CRISPY LEAF SALADS // 12

with our home-made balsamic dressing, cherry tomatoes, cucumber, carrots, toasted sunflower seeds, nuts, sesame seeds and herb baguette

B/C1/F/I/N/E2/E3/9

CAESAR SALAD // 12

with fried bacon, Parmesan, cherry tomatoes and croutons

A/B/C1/J/1/8

SALADS OPTIONALLY WITH // PER PORTION 5

fried shrimps (K)

fried strips of Allgäu beef fillet

fried breast of corn-fed chicken

CAPRESE SALAD // 12

Datterini tomatoes, buffalo mozzarella and 9-year-old balsamico

B/9

SALADE NIÇOISE // 18

Fresh leaf salad with lemon balsamic dressing, potatoes, almond olives, beans, bell pepper, boiled egg and fried tuna

A/E1/J/N

Our recommendation to accompany salads and wine:

PORTION OF ALMOND OLIVES AND FRESH PARMESAN // 4

E1

**PEOPLE
WHO LOVE
TO EAT ARE
ALWAYS
THE BEST
PEOPLE**

JULIA CHILD



COLD AND WARM CLASSICS

BEEF TATAR 125 GR. CLASSIC (FRESHLY PREPARED) // 18

with egg yolk (separate) and herb baguette or French fries

A/B/C1/J

ONION SOUP // 6

with cheese crouton

B/C1

TAPAS // 16

Sun-dried tomatoes, almond olives, grilled chorizo, goat's cheese flambéed with rosemary honey, Serrano ham, fried shrimps and grilled courgettes

B/C1/E1/K1/8

PULPO CARPACCIO // 14

with guacamole and salad of rocket, frisée lettuce, artichokes and tomatoes

I/N/L

SWISS POTATO RÖSTI // 12

with smoked farmhouse bacon and two fried eggs

A/9

PA AMB OLI // 9

Toasted ciabatta marinated with fresh tomato, covered with Serrano ham and almond olives

C1/C2/C4/E1/1



PASTA

SPAGHETTI E PEPARZO // 14

with garlic olive oil, chilli, parsley and fried pulpo

A/B/C1/L

PENNE ALL'ARRABBIATA // 9

with shaved Parmesan

A/B/C1

TRUFFLED GNOCCHI // 14

with rocket, dried tomatoes and olives

A/B

THYME - PECORINO RISOTTO // 14

with Serrano ham and goat's cream cheese

B/1



MEAT AND FISH

ALLGÄU BEEF FILET STEAK 250 GR. // 34

ENTRECÔTE OF YOUNG BULL 250 GR. // 18

US FLANK STEAK 250 GR. // 28

CHOICE OF SAUCES:

Herb butter, Béarnaise sauce or sauce of mixed peppers
A/B

SIDE DISHES // PER PORTION 3

French fries
Truffled mashed potato (B)
Sautéed potatoes
Grilled vegetables
Side salad (I/N/9)

VIENNA VEAL SCHNITZEL (160 GR.) // 24

with lingonberries, lemon, sautéed potatoes
and side salad
A/B/C1/I/N/9

BREAST OF CORN-FED CHICKEN WRAPPED IN BACON // 18

on gnocchi with leaf spinach, dried tomatoes and basil pesto
A/B/C1

8 FRIED NUREMBERG SAUSAGES // 14

with truffled mashed potato, sauerkraut and mustard
B/I/1/8

VEAL RAGOUT IN CREAMY MUSHROOM SAUCE // 26

with Swiss potato rösti and side salad
B/I/M

GRILLED FILLET OF PARROTFISH // 24

with mango-coconut rice, tomato-chilli chutney and mixed vegetables
J

**GOOD
FRIENDS,
GOOD
FOOD,
GOOD
TIMES**



DESSERT

HOME-MADE TIRAMISU // 9

with fresh berries

A/B/C1

SORBET VARIATION // 9

Our own sorbet made with cherries, passion fruit and green apple
with melon mint salad and fresh berries

CREAMY ICED COFFEE // 9

with cream and amarena cherries

A/B/2

CRÈME BRÛLÉE // 9

with white chocolate ice cream and fresh berries

A/B

**LIFE IS
SHORT
EAT
DESSERT
FIRST**

Eggs	A	Hazelnuts	E	Preservative	1
Milk (incl. lactose)	B	Cashew nuts	E4	Colouring	2
Wheat	C1	Pecan nuts	E5	Anti-oxidants	3
Barley	C2	Brazil nuts	E6	Saccharin sweetener	4
Oats	C3	Pistachios	E7	Cyclamate sweetener	5
Rye	C4	Macadamia nuts	E8	Aspartame sweetener, contains source of phenylalanine	6
Spelt	C5	Sesame seeds	F	Acesulfame sweetener	7
Grünkern spelt	C6	Soya	G	Phosphate	8
Einkorn wheat	C7	Celery	H	Sulphur	9
Emmer wheat	C8	Mustard	I	Contains quinine	10
Khorasan wheat	C9	Fish	J	Contains caffeine	11
Triticale	C10	Crustaceans	K	Flavour enhancer	12
Peanuts	D	Molluscs/mollusc products	L	Blackened	13
Almonds	E1	Lupin	M	Waxed	14
Walnuts	E2	Sulphur dioxide/sulphites	N	Genetically modified	15

WHITE WINES

OPEN WHITE WINES

HORGELUS BLANC I.G.P.

Colombard-Sauvignon Blanc
Domaine Horgelus, Côtes de Gascogne, France
Exotic/fresh
0.1l // 3.40
0.2l // 6.70

RIESLING QBA DRY

Weingut Leitz, Rheingau, Germany
Fruity/classy/mineral taste
0.1l // 3.90
0.2l // 7.70

LAGUNA SECCA CHARDONNAY

Bianco Sicilia DOC, Mandrarossa, Sicily, Italy
Harmonious/lingering
0.1l // 5.10
0.2l // 9.80

WHITE WINES BY THE BOTTLE

PINOT GRIS QBA DRY (ORGANIC)

Weingut Bäder, Rheinhessen, Germany
Juicy/lively/cheering
0.75l // 31.00

URRA DI MARE SAUVIGNON BLANC, NIGHT HARVEST

Bianco Sicilia DOC, Mandrarossa, Sicily, Italy
Pleasant acidity/excellent accompaniment to fish and leaf salad with vinaigrette
0.75l // 38.00

BARONNE CHARLOTTE GRAVES AOC

Baron Philippe de Rothschild, France
Fresh/spicy/elegant note of oak wood
0.75l // 51.00

POMINO BENEFIZIO RISERVA DOC

Frescobaldi-Castello Pomino, Tuscany, Italy
Floral aromas/powerful/tropical fruits
0.75l // 85.00

RED WINES

OPEN RED WINES

PRIMITIVO LIFILI IGP

Agmani, Apulia, Italy
Spicy/silky/elegant

0.1l // 4.40

0.2l // 8.60

PRÓXIMO, RIOJA DOC

Marqués de Riscal, Rioja, Spain
Full-bodied/light tannins/fruity

0.1l // 3.60

0.2l // 7.40

BELLERUCHE, CÔTES DU RHONE AOC

M.Chapoutier, Rhône, France
Peppery/complex/berry fruit

0.1l // 5.10

0.2l // 9.80

IMPOSSIBLE RED

Laborie, Western Cape, South Africa
Intense mocha & coffee flavours with dark chocolate/soft

0.1l // 4.60

0.2l // 8.80

RED WINES BY THE BOTTLE

THE FUTURES SHIRAZ

Peter Lehmann, Barossa, Australia
Aromas of forest berries, plums and chocolate/silky tannins

0.75l // 54.00

NIPPOZZANO RISERVA, CHIANTI RUFINA DOCG

Frescobaldi – Castello Nipozzano, Tuscany, Italy
Spicy/multi-layered/red berries

0.75l // 51.00

CARMENERE ESCUDO ROJO

Rothschild, Valle del Rapel, Chile
Strong/fresh/aromas of cherry, pepper and vanilla

0.75l // 31.00

CASTELGIOCONDO, BRUNELLO DI MONTALCINO DOCG

Frescobaldi-CastelGiocondo, Tuscany, Italy
Intense berries/aromas of cloves, tobacco and leather/noticeable tannins/distinctive barrique maturing

0.75l // 98.00

AMARONE DELLA VALPOLICELLA

Valpolicella DOC, Bertani, Veneto
Sweet spice/dried fruit/soft tannins

0.75l // 89.00