

# THEOS

## MENU

### DINNER



## SALADS AND STARTERS

### SOUP OF THE DAY // 6

#### NIÇOISE SALAD // 18

Fresh salad leaves with lemon balsamic dressing, potatoes, almond olives, green beans, bell peppers, boiled egg and grilled tuna

A/E1/J/N

#### 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//N/E2/E3/9

#### CAESAR SALAD // 12

with fried bacon, Parmesan, cherry tomatoes and croutons

A/B/C1/1/8

#### SALADS OPTIONALLY WITH // PER PORTION 5

fried shrimps (K)

fried strips of Allgäu beef fillet

fried breast of corn-fed chicken

#### TAPAS // 16

Dried tomatoes, almond olives, grilled chorizo, goat's cheese flambéed with rosemary honey, serrano ham, fried shrimps, grilled courgettes and baguette

B/C1//E1/K/1/8

#### CARPACCIO OF BEEF FILLET // 14

with truffle marinade, salad garnish and Parmesan

I/N/L

#### CAPRESE SALAD // 12

Datterini tomatoes, buffalo mozzarella and nine-year-old balsamic vinegar

B/9

With salads and wine we recommend:

#### PORTION OF ALMOND OLIVES AND FRESH PARMESAN // 4

E1

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

JULIA CHILD



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# PASTA

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**SAGE GNOCCHI // 14**

with rocket, goat's cheese and pine nuts

A/B/C1

**SPINACH AND CHEESE RAVIOLI // 14**

with pulpo, chorizo and lemon butter

A/B/C1/L

**FETTUCINE // 14**

with truffled beurre blanc and Thai asparagus

A/B/C1

**PENNE ALL'ARRABBIATA // 9**

with shaved Parmesan

A/B/C1

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**I DON'T KNOW...  
I JUST STARTED  
EATING PASTA  
AND I WAS  
LIKE "WOW,  
MY PROBLEMS,...  
WHERE DID  
THEY ALL GO?**

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**EAT  
PASTA  
RUN  
FASTA!**

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## MEAT AND FISH

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**ALLGÄU DRY AGED BEEF FILLET 250 GR. // 36**

**ALLGÄU STRIP LOIN 250 GR. // 28**

**VEAL CHOP 300 – 350 GR // 26**

**ENTRECÔTE OF YOUNG BULL 250 GR. // 22**

**CHOICE OF SAUCES:**

Café de Paris butter, Béarnaise sauce or pepper sauce

A/B

**SIDE DISHES // PER PORTION 3**

French fries

Curly fries

Sautéed potatoes

Grilled vegetables

Side salad (I/M/9)

**VIENNA VEAL SCHNITZEL (180 GR.) // 26**

with lingonberries, lemon, sautéed potatoes and side salad

A/B/C1/I/N

**BEEF CHEEKS ASIAN STYLE // 26**

seasoned with ginger, star anise, cinnamon, peanut oil, rice wine and chilli,  
served with basmati rice

**FRIED FILLET OF SEA BREAM // 22**

on roasted vegetables with potatoes and lemon aioli

B/J

**BREAST OF CORN-FED CHICKEN // 18**

with aubergine sesame cream and beans three ways

B/F

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**BECOMING A  
VEGETARIAN  
IS A HUGE  
MISSED STEAK**

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# DESSERT

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## HOME-MADE TIRAMISU // 9

with fresh berries

A/B/C1

## LEMON GRASS PANNA COTTA // 9

with mango chutney and coconut cake

## CRÈME BRULÉE // 9

with zwetschggen plum sorbet and fresh berries

A/B

## CREAMY ICED COFFEE // 6

with cream and amarena cherries

A/B/2

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**LIFE IS  
SHORT  
EAT  
DESSERT  
FIRST**

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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

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# 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

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# RED WINES

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## 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