

MENU

Lilienthal
RISTORANTE · PIZZERIA

SUPPEN I SOUP

tomatensuppe I rahmhaube I basilikum <i>tomato soup I cream I basil</i>	10 G
tagessuppe <i>daily soup</i>	9

SALATE I SALADS

gemischter salat I <i>mixed salad</i>	10 V
rucola I 20-monatige parmesansplitter I cherrytomaten <i>rocket I 20-month parmesan I cherry tomatoes</i>	13 G
pouletstreifen I gemischter salat <i>chickenstripes I mixed salad</i>	16 I 23
riesencrevetten I gemischter salat I frische früchte <i>king prawns I colorful salads I fresh fruits</i>	19 I 27 B

VORSPEISEN I STARTER

tomaten-bruschetta I parmesan <i>toasted tomatoes-bruschetta I parmesan chees</i>	3 stk. I pcs. 9	4 stk. I pcs. 12 AG
büffelmozzarella I tomaten I basilikum <i>buffalo mozzarella I tomatoes I basil</i>	13 I 18 G	
burrata I tomaten I basilikum <i>burrata I tomatoes I basil</i>	14 I 19 G	
carpaccio aus rinderfilet I rucola I parmesan <i>beef carpaccio I rocket salad I parmesan chees</i>	19 I 27 G	

HAUPTSPEISEN I MAINCOURSE

RISOTTO I RISOTTO

gartengemüse I grillierte avocado <i>garden vegetables I grill avocado</i>	25 V
gebratene steinpilze <i>roasted boletus</i>	26 V

GNOCCHI / RAVIOLI I GNOCCHI / FILLED PASTA

rindshackfleischsauce I rahm <i>beef hack sauce I cream</i>	23 AG
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RAVIOLI I FILLED PASTA

kalbfleisch I ricotta I parmesanrahmsauce I cherrytomaten <i>veal I ricotta I parmesan cream sauce I cherry tomatoes</i>	24 AG
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SPAGHETTI I SPAGHETTI

aglio olio I olivenöl I knoblauch I chilly I petersilie <i>olive oil I garlic I Italian herbs I hot pepper</i>	17 A
bolognese I 100% rindshackfleischsauce <i>100% beef hack</i>	20 A

HAUSGEMACHTE PASTA I HOME MADE PASTA

CASARECCE AL LIMONE zitronenrahmsauce I pouletbrustwürfel I cherrytomaten <i>lemon cream sauce I sliced chicken I cherry tomatoes</i>	24 AG
PAPPARDELLE VERDURE mediterranes gemüse I schwarze oliven I kräuter <i>mediterranean vegetables I black olives I herbs</i>	23 A
RIGATONI CALABRESE scharfe salami I zwiebeln I oliven I rassige tomatensauce <i>hot salami I olives I onions I spacy tomatoes sauce</i>	24 A
RIGATONI "LILIENTHAL" kalbfleischstreifen I steinpilze I frische tomaten I peperoncini I rahm veal slipes I boletus I <i>fresh tomatoe I hot pepper I cream</i>	28 AG

FISCH I FISH

frischer rosa-thunfisch IO I kräutersauce I avocado-kartoffelstock <i>fresh pink tuna I herb sauce I avocado potato stock</i>	32 D
frische lachstranche NOR I orangensauce I reis I gemüsebouquet <i>fresh salmon tranche I orange sauce I rice I vegetable bouquete</i>	34 D
riesencrevetten VN I knoblauch-cherrytomaten I safranrisotto <i>king prawns I garlic-cherrytomatoes I saffron risotto</i>	36 B

fischherkunft I origins of fish

IO - indischer ozean I NOR - norwegen I VN - vietnam

FLEISCH / MEAT

pouletbrust I tomaten-büffelmozzarella überbacken I mediterranes gemüse I rucola <i>chicken breast I tomatoes buffalo mozzarella gratinated mediterranean vegetables I rocket salad</i>	29 G
kalbsschnitzel I zitronensauce I risotto <i>veal escalope I lemon sauce I risotto</i>	36 A
300g rindsentrecôte I cafe de paris I pappardelle <i>300g beef entrecôte I cafe de paris I pappardelle</i>	45 AG

PIZZA / PIZZA

MARGHERITA der Klassiker <i>classic</i>	14 AG
NAPOLI sardellen I oliven I kapern <i>anchovies I olives I capers</i>	16 ADG
FUNGHI champignons I basilikum <i>mushrooms I basil</i>	16 AG
PROSCIUTTO hinterschinken <i>ham</i>	19 AG
GORGONZOLA gorgonzolakäse <i>gorgonzola cheese</i>	19 AG
CAPRESE büffelmozzarella I cherrytomaten I basilikum <i>buffalo mozzarella I cherry tomatoes I basil</i>	19 AG
AL TONNO thunfisch I zwiebelringe I kapern <i>tuna I onions I capers</i>	19 ADG
CALABRESE scharfe salami <i>hot salami</i>	20 AG
PARMIGIANA auberginen I rucola I parmesan I cherrytomaten <i>eggplant I rocket salad I parmesan I cherry tomatoes</i>	20 AG
VEGETARIANA mediterranes gemüse I basilikum <i>mediterranean vegetables I basil</i>	21 AG
IL VECCHIETTO speck I zwiebelringe I oliven I knoblauch <i>bacon I onions I olives I garlic</i>	22 AG
PORCINI steinpilze I zwiebeln I knoblauch I basilikum <i>boletus I onions I garlic I basil</i>	22 AG
CALZONE RIPIENO hinterschinken I champignons I ei I pesto I parmesan <i>ham I egg I mushrooms I pesto I parmesan</i>	22 ACEG
4-STAGIONE hinterschinken I champignons I schwarze oliven I artischockenherzen I peperoni <i>ham I mushrooms I black olives I artichokes I pepper</i>	22 AG

PIZZA / PIZZA

4-FORMAGGI gorgonzola I scarmozza I pecorino <i>gorgonzola I scarmozza I pecorina</i>	22 AG
PARMA parmaschinken I rucola I cherrytomaten <i>raw parma ham I rocket salad I cherry tomatoes</i>	24 AG
DON GIOVANNI artischockenherzen I scharfe salami I büffelmozzarella I rucola I parmesansplitter <i>Artichokes I hot salami I buffalo mozzarella I rocket salad I parmesan chees</i>	25 AG
DEL PADRONE kalbfleisch I zwiebeln I peperoncini <i>veal slipes I onions I</i>	26 AG
MICHELANGELO mascarpone I parmaschinken I rucola I büffelmozzarella I cherrytomaten <i>mascarpone I parma ham I rocket salad I buffel mozzarella I cherry tomatoes</i>	27 AG
GRAN GUSTO scharfe salami I gorgonzola I champignons I ei <i>hot salami I gorgonzola cheese I mushrooms I fried egg</i>	27 ACG
LILIENTHAL parmaschinken I büffelmozzarella I rucola I cherrytomaten I parmesansplitter I trüffelöl <i>raw Parma ham I rocket salat I buffalo mozzarella I cherry tomatoes I parmesan chees I truffle oil</i>	28 AG

alle pizzen werden mit tomatensauce, mozzarella, oregano belegt oder auch als pizza bianca
all pizzas are topped with tomato sauce, mozzarella, oregano or also white pizza

alle pizzen auch in klein erhältlich/ *all pizza also in small* minus 3

fleisch-/geflügel

rindfleisch I <i>beef</i> :	ARG / CH	schweinefleisch I <i>pork</i> :	CH
kalbfleisch I <i>veal</i> :	CH	geflügel I <i>poultry</i> :	BRA

Legende der allergenen stoffe I *allergenic information*

A - glutenhaltiges getreide I <i>gluten containing cereals</i>	C - eier I <i>eggs</i>
B - krebstiere I <i>crustaceans</i>	E- erdnüsse I <i>peanuts</i>
D - fisch I <i>fish</i>	G - milch I <i>milk (lactose)</i>
F - sojabohnen I <i>soya beans</i>	H - hartschalenobst I <i>nuts</i>
H - hartschalenobst I <i>nuts</i>	L - sellerie I <i>celery</i>
M - senf I <i>mustard</i>	N - sesamsamen I <i>sesame seeds</i>
O - schwefeldioxid und sulfite I <i>sulphur dioxide and sulphites</i>	P - lupinen I <i>lupines</i>
P - lupinen I <i>lupines</i>	R - weichtiere I <i>molluscs</i>

Salat Dressing:

LMO italian	GLMO french
O hausdressing balsamico I <i>home made balsamic</i>	