

# CUCINA

## SNACKS / NIBBLES

### Olives · 5,50 €

Marinated Taggiasca olives from Liguria

### Hummus · 7,00 €

With tahini, lemon and olive oil, fresh carrots, cucumber and paprika

### Agrodolce · 10,50 €

Pickled peppers, zucchini, carrots with olives, balsamic onions and Focaccia (pizza bianca) fresh from the oven

+ Focaccia (pizza bianca) fresh from the oven · 3,50 €



“WHATEVER YOU COOK, COOK IT WITH LOVE  
– ONLY THEN CAN IT BE GOOD”

IGNAZ B.  
Founder, Fleming's Hotels

WHEN YOU THINK OF CULINARY SPECIALTIES FROM LIGURIA, ONE TYPICAL AND VERY TASTY REGIONAL FOOD COMES TO MIND: THE FOCACCIA.

THE BASIC INGREDIENTS FOR AN AUTHENTIC FOCACCIA ARE FLOUR, YEAST, WATER, OLIVE OIL, OREGANO AND SALT. FOR ITS PREPARATION WE EXCLUSIVELY USE WHEAT FLOUR TYPE 00, THE VARIETY THAT IS ALSO FAVORED BY TRADITIONAL FOCACCIA BAKERS IN ITALY.

THE PREPARATION IS VERY TIME-INTENSIVE. THE DOUGH IS NOT JUST KNITTED MULTIPLE TIMES, BUT ALWAYS HAS TO REST AGAIN. WE GIVE IT UP TO 5 REST BREAKS OVER A PERIOD OF SEVERAL HOURS.

## BOWLS

### Modern Caesar · 9,00 €

Romaine lettuce, parmesan, croutons, fresh herbs, Caesar's style dressing with yogurt

### Couscous · 9,00 €

Romaine lettuce, couscous, cucumber, bell pepper, mint, pomegranate, parsley

### Cali Mix · 10,00 €

Plucked leaf salads, quinoa, avocado, green beans, paprika, edamame, fresh herbs

### Raw food mix · 8,00 €

With grated carrots and cucumber, vine tomatoes, young leek, chervil, leaf parsley and cress

### Choice of Dressing:

Olive oil – orange  
Balsamic bianco  
Yogurt mustard

### Supplement your bowl with:

+ Focaccia fresh from the oven · 3,50 €  
+ Marinated organic feta cheese · 4,00 €  
+ Grilled chicken breast · 6,00 €

## SOUPS / ZUPPA

### Tomato · 5,00 €

With basil oil

### Minestrone Toscano · 6,00 €

With chickpeas and Cima di Rapa (turnip top)  
+ Grilled chicken breast · 6,00 €

+ Focaccia fresh from the oven · 3,50 €

## FOCACCIA

Fresh from the oven on a wooden board  
Homemade with sea salt and oregano

### Spinaci · 9,50 €

Bianche with young spinach leaves, ricotta and garlic oil

### Melanzane · 10,50 €

Bianche with grilled eggplant and chili chutney

### Carciofi · 11,50 €

With marinated artichokes  
and fresh Buffalo mozzarella

### Salsiccia · 12,50 €

With grilled yellow pepper, melted  
Mozzarella and spicy salsiccia (sausage)

OUR TACENTO 100 EXTRA VIRGIN OLIVE OIL DI OLIVA CONSISTS OF 100% HIGH-QUALITY TAGGIASCA OLIVES. IT ONLY GROWS IN THE OLIVE HILLS OF LIGURIA IN ITALY.

IT WAS BROUGHT TO LIGURIA MORE THAN 900 YEARS AGO FROM BENEDICTINE MONKS AND BRED THERE USING TERRACED CULTIVATION.

THE SPECIAL LOCATION, WITH CLOSE PROXIMITY TO THE MEDITERRANEAN AND PURE CLIMATE OF THE SEA ALPS, MADE THE TAGGIASCA OLIVES SO TASTY AND SPECIAL.

## PASTA AL FORNO

Prepared vegetarian

### Orecchiette al ragù · 9,50 €

With root vegetable Bolognese and parmesan

### Gnocchi · 10,00 €

With Gorgonzola, saffron and Parmesan

WE ONLY BUY QUALITY ORGANIC VEGETABLES IN REGIONAL WHOLESALE MARKETS. THE SEASONAL FRUIT, ALL HERBS AND VEGETABLES ARE PROVIDED BY LOCAL FARMERS.

WE HAVE ALREADY WORKED TOGETHER FOR YEARS WITH SOME OF THESE AGRICULTURAL FIRMS. WE TRUST THEIR PRODUCTION METHODS AND KNOW THE FARMERS AND COMPANIES PERSONALLY.

WITH OUR MEAT AND SAUSAGE PRODUCTS WE PAY ATTENTION TO THE ANIMAL WELFARE SEAL. IN PRINCIPLE, OUR POULTRY PRODUCTS ARE NOT INJECTED AND HALAL-COMPLIANT.

## SWEETS / DOLCE

### Profiterole dolce · 6,00 €

With nougat and mascarpone

Or with seasonal fruits or berries  
and vanilla sauce

Ask about our daily specials

### Raspberry tart · 6,00 €

Our service and separate allergy menu are happy to give you information about the allergenic ingredients contained in the dishes.