

Sophia's

MENU DEL PRANZO | LUNCH MENU

Monday to Friday from 12.00 pm to 2.30 pm

2 courses including coffee € 29

Please ask our service team for today's lunch offer.

ANTIPASTI | STARTER

INSALATA SOPHIA WL	17
Sophia's salad tomato cucumber sourdough bread chips	
BOWL ITALIANA WL	19
Bowl with Sicilian couscous Amalfi lemon artichoke avocado almonds rocket salad	
optionally with:	
buffalo mozzarella V	+ 11
sautéed chili Black Tiger prawns (5 pieces)	+ 15
corn-fed chicken breast from "Gutshof Polting"	+ 13
BURRATA CON PESTO TRAPANESE V	24
Burrata from Apulia watercress focaccia Melazane Rondo	
TARTARE DI MANZO G	32
Bavarian beef tatar Perigord truffel chanterelles smoked egg yolk dill	
<hr/>	
ZUPPA DI ASTICE L	36
Bisque of Bretonian lobster ravioli San Marzano tomato Kaffir lime	

V - vegetarisch **WL** - vegan **G** - glutenfrei **L** - lactosefrei
Alle Preise in Euro und inklusive der gesetzlichen Mehrwertsteuer.
Bei Allergien wenden Sie sich bitte an unser Service Team.

Sophia's

LA PASTA FATTA IN CASA | HOMEMADE PASTA

- TAGLIATELLE AL POMODORO** **vL** 19 | 25
Homemade Tagliatelle | Sicilian tomatoes | fresh basil | 36 month aged parmegiano
- TAGLIOLINI E GAMBERO ROSSO** **L** 34 | 46
Homemade Tagliolini | Gambero Rosso | Cima di Rape pesto | pickled lemon | tomatoes

SECONDI | MAIN COURSE

- FIORI DI ZUCCA RIPIENI** **wG** 34
Stuffed zucchini blossom | saffron | smoked almond | ricotta | wild mint | couscous
- POLPO ALLA GRIGLIA** 42
Grilled Atlantic octopus | Fregola Sarda | fennel | black garlic
- GALLETTO RIPIENO** **G** 39
Stuffed corn-fed chicken from Gutshof Polting | pine seeds | morrel | crispy polenta | waterkress

DOLCI | DESSERT

- GELATO DELLA NONNA** 5 pro Kugel
Tahiti vanilla **v** | 85% bitter chocolate **v** | Nougat **v** | Coffee **v** | Pistachio **v**
Raspberry **w** | Amalfi lemon-thyme **w** | Blackberry **w** | Mango **w**
- TIRAMISÚ** **v** 15
Sophia's tiramisu | espresso ice cream
- LIMONE & ORO** **wG** 18
Amalfi lemon & gold leaf | Dulce de Leche | blackberry | basil | meringue
- TORTA CAPRESA** **vG** 18
Tartlet of Guanaja chocolate & rhubarb
Tahiti vanilla | Sicilian salt pistachios