

Sophia's

ANTIPASTI | STARTER

| | |
|---|------|
| INSALATA SOPHIA <i>wL</i> | 17 |
| Sophia's salad tomato cucumber sourdough bread chips | |
| BOWL ITALIANA <i>wL</i> | 19 |
| Bowl with Sicilian couscous Amalfi lemon artichoke avocado almonds rocket salad | |
| optionally with: | + 11 |
| buffalo mozzarella <i>v</i> | |
| sautéed chili Black Tiger prawns (5 pieces) | + 15 |
| corn-fed chicken breast from "Gutshof Polting" | + 13 |
| PANNA COTTA AGLI ASPARAGI <i>wL</i> | 22 |
| Panna cotta of Bavarian asparagus Pane Caraseau lemon caviar wild garlic pesto | |
| BURRATA CON PESTO TRAPANESE <i>v</i> | 24 |
| Burrata from Apulia watercress focaccia Melazane Rondo | |
| TATAKI DI TONNO PINNA <i>BLU G</i> | 34 |
| Tataki of Blue fin tuna finger lime turnip passe pierre bronze fennel | |
| TARTARE DI MANZO <i>G</i> | 32 |
| Bavarian beef tatar Perigord truffel chanterelles smoked egg yolk dill | |
| ZUPPA DI ASTICE <i>L</i> | 36 |
| Bisque of Bretonian lobster ravioli San Marzano tomato Kaffir lime | |

LA PASTA FATTA IN CASA | HOMEMADE PASTA

| | |
|---|---------|
| TAGLIATELLE AL POMODORO <i>VL</i> | 19 25 |
| Homemade Tagliatelle Sicilian tomatoes fresh basil 36 month aged parmegiano | |
| RISOTTO ACQUERELLO CON TARTUFO E CARCIOFI <i>vG</i> | 25 35 |
| Risotto prepared with "Acquerello" rice with truffel 25 year aged balsamic artichoke green pea - 20 min preparation time - | |
| TAGLIOLINI E GAMBERO ROSSO <i>L</i> | 34 46 |
| Homemade Tagliolini Gambero Rosso Cima di Rape pesto pickled lemon tomatoes | |
| AGNOLOTTI CACIO E PEPE <i>VL</i> | 26 |
| Agnoletti with wild asparagus "Belper bulb" bergamott | |

v - vegetarisch *w* - 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

SECONDI | MAIN COURSES

| | |
|---|----|
| FIORI DI ZUCCA RIPIENI wG | 34 |
| Stuffed zucchini blossom saffron smoked almond ricotta wild mint couscous | |
| ROMBO SELVAGGIO G | 59 |
| Souffled wild turbot & salt lemon Agretti fava beans Salsa Verde tomato | |
| 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 | |
| FILETTO DI MANZO 220g G | 59 |
| Fillet of Bavarian beef truffle-potatoe cuts asparagus ragout Sauce Divine | |

DOLCI | DESSERT & CHEESE

| | |
|---|-------------|
| 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 CAPRESE vG | 18 |
| Tartlet of Guanaja chocolate & rhubarb Tahiti vanilla Sicilian salt pistachios | |
| RICOTTA DI BUFALA vG | 18 |
| Mousse of buffalo ricotta Piedmontese hazelnuts kumquats lemon balm elderflower | |
| SELEZIONE DI FORMAGGI v | 26 |
| Cheese selection from "Tölzer Kasladen" with Taleggio Fontina Rochetta Camembert di Bufala / Gorgonzola homemade truffle honey | |

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