



SOUPS

flamed corn soup ^{LIGIO}	€ 11
west coast soup St. Michel rouille sauce ^{LIBICIDIGIMIO} our fish soup from the Kervansaray	€ 18

DO & CO SPECIALS

salmon carpaccio claudio ^{CIDIGIMIO}	€ 19
shrimps armstrong sour cream cocktail sauce mushrooms dill ^{BICIDIAIGIO}	€ 24
Steak Tartare & Frites ^{AIM} Finest beef fillet – hand-cut and prepared to your preference	€ 26
grilled octopus cannellini beans ^{LIRIMIO}	€ 22
fried baby calamari lemon aioli ^{RICIAIGIM}	€ 22
foie gras apple slice madeira sauce brioche ^{LIGIAIGIO}	€ 26

SALADS

salade niçoise ^{CIDIMIO} seared tuna tataki	€ 24
mediterranean artichoke salad ^{CIG} artichokes arugula tomatoes parmesan	€ 22
salade St.Tropez foie gras green beans parmesan & balsamic vinaigrette	€ 26
steak salad ^{CIGIO} grilled beef fillet arugula sun-dried tomatoes	€ 26
burrata red beet carpaccio ^{GIMIO} avocado cream	€ 23

HOMEMADE PASTA

paccheri ^{LICIAIGIO} with short rib bolognese	€ 22
tagliatelle, burrata & slow cooked ^{CIAIG} tomato sauce	€ 24
cappellacci with black truffle, ^{LICIAIGIHIO} green asparagus & panna	€ 26

CURRIES

chickpea-broccoli tikka masala ^{GIMINH} pulao rice cucumber raita papadum	€ 19
coconut-vegetable curry ^{CIAID} crispy chicken egg noodles	€ 22

cover € 5,00

a-gluten-containing grains | b-crustaceans | c-eggs | d-fish
e-peanut | f-soy | g-milk | h-nuts | l-celery | m-mustard
n-sesame | o-sulfites | p-lupin | r-mollusks | ^Vvegetarian | ^Vvegan

Our staff is always happy to provide you with comprehensive information about the allergens and additives contained in our dishes.



GRILLED SEAFOOD

wild salmon ^D	€ 22
atlantic tuna ^D	€ 27
wild sea bass ^D	€ 28
prawns ^B	€ 26

please choose from

- olive oil, lemon & parsley dressing
 - dijon mustard beurre blanc | meunière
 - hollandaise sauce
- avocado, baby tomatoes, corn relish € 5

FROM THE GRILL

fillet of beef	€ 26
Wagyu beef, 100g	€ 48
fillet of veal	€ 26
lemon-herb chicken	€ 22

please choose from

- sauce béarnaise
- classic pepper sauce
- morel sauce
- japanese spicy chili and cilantro mayo € 5

SIDES

corn cream ^G café de paris gnocchi ^{LICIAIGIMIO} celery purée ^{LIG} french fries	€ 6
grilled broccolini ^G sautéed spinach ^G	€ 6
parmesan-truffle french fries ^{CIG} truffled baby corn ^G	€ 9
green salad with truffle-ponzu dressing ^{AIF}	€ 9

ALBERTINA SPECIAL BURGER

Albertina Wagyu beef burger ^{CIAIGIMIOIF} € 29
cheddar | tomato | pickles
dijon and japanese mayo | fries

vegetarian portobello burger ^{CIAIGIMIOIF} € 22
herbs of provence | teriyaki jus
cilantro-truffle mayo | fries

SCHNITZEL

Wiener schnitzel of veal ^{CIA}	€ 32
chicken schnitzel ^{CIA}	€ 26

*served with potato-lamb's lettuce ^{LIGIMIO}
and creamy cucumber salad*

DESSERTS - DO & CO CLASSICS

affogato pavlova fresh berries white chocolate mousse ^{CIGIOIF}	€ 12
chocolate surprise fresh mango raspberries ^{CIGIAIHIF}	€ 14
crema catalana ^{CIG}	€ 10
chocolate mousse with fresh strawberries ^{CIGIF}	€ 12
tiramisu ^{CIGIA}	€ 11
raspberry compote with vanilla crème fraîche ^G	€ 10

