

My philosophy

- COOKING WITH HEART AND PASSION -

We work with products of the highest quality and place the highest value on the fine interplay of individual components.

Each dish is composed with respect for the product, so that each ingredient can develop its own character.

Diversity is just as important to us as individuality.

Therefore our vegetarian menu is not inferior to the classic menu in presentation, sophistication and quality – because we believe that plant-based cuisine is not just an alternative, but an equivalent experience.

Sometimes we consciously break the rules:

This is how we cook gently fried cod, on fine pecorino-against the classic cooking wisdom that fish and cheese don't harmony.

Here the cheese lays like a light cloud over the filet and gently melds with its aroma.

Our goal is not quantity, but emotion and class – unforgettable taste moments that arise from diversity, precise craftsmanship, and cooking with heart.

Wine pairings

We are happy to serve our menus with the matching wine pairings. The bronze option is an alcohol -free accompaniment from different juice manufacturers.

With the silver option, the focus is on regional wines.

The gold option accompanies your menu with international as well as regional top-class wines, with the occasional rarity.

Your Aniello Casalino

Menu by Aniello Casalino

Breton lobster

cauliflower | Imperial caviar | salicorn

Acquerello risotto

mussel cream | confit-tomatoes | basil

Cod

poverade | pecorino | fregola | dashi Beurre Blanc

Open carbonara raviolo

sweetbread | egg yolk cream | parmesan foam | orange crumble
(also possible without sweetbreads)

Beef filet

assam long-grain-pepper-crust | goose liver | truffle jus | Fonduta di Provolone

Cheese from Maître Affineur Waltmann

homemade fig mustard

Babà al caffè

vanilla olive oil ice cream | blackberry | coffee | hazelnut

4-course menu € 150

5- course menu € 165

6- course menu € 180

7- course menu € 190

Vegetarian Menu

Cauliflower Carpaccio

cauliflower coconut ice cream | mango | salicorn

Tomato risotto

confit-tomatoes | basil | tomato water

Poverade

pecorino | fregola | Jerusalem artichoke

Open porcini raviolo

port wine reduction | parmesan foam | orange crumble

Sweet potato

Fonduta di Provolone | mille-feuille | miso | balsamic

Cheese from Maître Affineur Waltmann

homemade fig mustard

Cherry mousse

komuto-chantilly | almond caramel | vanilla

4-course menu € 135

5- course menu € 150

6- course menu € 165

7- course menu € 175

To share

Monkfish

served to the guest with fennel-orange-salad

saffron risotto | chives beurre Blanc

€ 63 per person (from 2 person)

A la carte

Breton lobster

cauliflower | Imperial caviar | salicorn

€ 43

Tomato risotto

confit-tomatoes | basil | tomato water

€ 32

Cod

poverade | pecorino | fregola | dashi Beurre Blanc

as a starter € 46 | as a main course € 58

Beef filet

Assam long-grain-pepper-crust | goose liver | truffle jus | Fonduta di Provolone

€ 67

Sweet potato

Fonduta di Provolone | mille-feuille | miso | balsamic

€ 42

Cheese from Maître Affineur Waltmann

homemade fig mustard

€ 25

Babà al caffè

vanilla olive oil ice cream | blackberry | coffee | hazelnut

€ 29