



*Ristorante Classico  
Prinzesshof*

*English Menu*

*As of: November 2018*

*Owner Sergio Sisca*

*Kirchenstr. 20*

*25524 Itzehoe*

*04821/5512*

*[www.classico-itzehoe.de](http://www.classico-itzehoe.de)*



*Ristorante Classico*

# *Benvenuti Cari Ospiti*

We welcome You to our  
„Ristorante Classico Prinzesshof“  
and hope, that You feel comfortable with us !

The kitchen of our house wants to indulge You with original Italian specialties and wines spoil.

As we prepare everything fresh in our house, we ask for Your understanding, that the fitting out of food takes some time to complete.

We thank You for Your visit and wish a good appetite !

Sergio Sisca

As well as Your team from Ristorante Classico Prinzesshof

[www.classico-itzehoe.de](http://www.classico-itzehoe.de)

## *Our opening times:*

**Closed on Mondays**  
**Tuesday till Sunday**  
**12:00 - 14:30 o'clock**  
**and**

<b>Tuesday</b>	<b>17:30 - 21:30 o'clock</b>
<b>Wednesday</b>	<b>17:30 - 21:30 o'clock</b>
<b>Thursday</b>	<b>17:30 - 21:30 o'clock</b>
<b>Friday</b>	<b>17:30 - 22:00 o'clock</b>
<b>Saturday</b>	<b>17:30 - 22:00 o'clock</b>
<b>Sunday</b>	<b>17:00 - 21:30 o'clock</b>

*In December, we also open especially for Your Event on Mondays, please ask our serviceteam.*

## Zuppa-Soup

- |   |   |        |
|---|---|--------|
| 1 | <b>Zuppa die Pomodori</b> <small>Aa,C,G,I</small>                   | 5,00 € |
|   | Tomato-Soup   |        |
| 2 | <b>Stracciatella alla Romana</b> <small>C,G,I</small>               | 5,00 € |
|   | Egg consommé with parmesan and cheese                               |        |
| 3 | <b>Minestrone</b> <small>Aa,C,I</small>                             | 5,20 € |
|   | Vegetable Soup  |        |
| 4 | <b>Zuppa di Cipolla</b> <small>Aa,C,I</small>                       | 5,00 € |
|   | Onion Soup  |        |
| 5 | <b>Zuppa di Crema di Patato con Porcini</b> <small>Aa,C,I,G</small> | 6,00 € |
|   | Potatoe Soup with ceps  |        |
| 6 | <b>Zuppa di Pesce</b> <small>Aa,C,I,D,N,G,B</small>                 | 9,00 € |
|   | Fish-Soup   |        |

## Antipasti - Starters

- |    |  |         |
|----|--|---------|
| 7  | <b>Bruschetta</b> <small>Aa</small>                                | 5,50 €  |
|    | Toasted white bread with tomato and garlic                         |         |
| 8  | <b>Prosciutto e Melone</b>   | 10,50 € |
|    | Parma ham with melon   |         |
| 9  | <b>Mozzarella alla Caprese</b> <small>G</small>                    | 8,00 €  |
|    | Mozzarella with tomatoe and fresh basil                            |         |
| 10 | <b>Carpaccio</b> <small>G,H-Pinienkerne</small>                    | 11,00 € |
|    | Raw beef tenderloin with parmesan cheese and fresh mushrooms       |         |
| 11 | <b>Lumache alla Provinciale</b> <small>N,G,6</small>               | 8,50 €  |
|    | 12 snails with herbs, garlic, tomato and cream -without housing-   |         |
| 12 | <b>Spiedino di Gamberi al Gorgonzola</b> <small>G,Aa,C,I,B</small> | 11,00 € |
|    | Shrimp skewer on aragula salad with gorgonzolasauce                |         |
| 13 | <b>Vitello Tonnato</b> <small>D,Aa,C,I</small>                     | 11,00 € |
|    | Carpaccio of veal with tuna sauce and capers                       |         |
| 14 | <b>Jacobsmuscheln Provinciale</b> <small>N,G,Aa,C,I,6</small>      | 12,00 € |
|    | Scallops with garlic and fresh herbs in tomato cream sauce         |         |

### Antipasti -Starters

- 15 **Melanzane alla Calabrese** G,1,2 8,00 €  
Eggplant rolls, filled with mozzarella and ham
- 16 **Insalata Frutti di Mare** N,Aa,Ab,F,C,L,I,4,1 12,50 €  
Fish salad
- 17 **Gemischte Vorspeisenplatte** Aa,G,H-Pinienkeme,D,C,I 22,00 €  
Mixed Plate of starters, 2 people for, a bit of the numbers 13,8,7,10 and 9

### Insalata - Salate

- 18 **Insalata Mista** c 6,50 €  
Mixed salad
- 19 **Insalata Calabrese** C,G,6 9,00 €  
Tomato salad with sheeps cheese, onion, green olives,capers and fresh basil
- 20 **Insalata Primavera** C,D,G,1,2 10,00 €  
Mixed salad with tuna, cheese, ham and egg
- 21 **Insalata di Gamberi** C,B 11,00 €  
Mixed salad with shrimp
- 22 **Insalata Antonia** C,G,H-Pinienkeme 10,00 €  
Tomato, aragula, parmesan cheese, Parma ham and pine nuts
- 23 **Insalata alla Romana** C,G,H-Pinienkerne 15,00 €  
Beef fillet on lettuce with parmesan cheese and pine nuts
- 24 **Insalata con Tacchino** c 12,00 €  
Mixed salad with turkey
- 25 **Aragula with Cherrytomato, C** ,G,H-Pinienkerne 9,00 €  
parmesan and pine nuts

## **Pizze - Pizza**

- |           |   |                |
|-----------|---|----------------|
| <b>26</b> | <b>Pizza Margherita</b> <small>Aa,G,1,2</small><br>with tomato and cheese   | <b>7,50 €</b>  |
| <b>27</b> | <b>Pizza Classico</b> <small>Aa,G,1,2</small><br>with tomato, cheese, parma ham   | <b>12,50 €</b> |
| <b>28</b> | <b>Pizza Antonia</b> <small>Aa,G,D,1,2</small><br>with tomato, cheese, tuna, artichokes, ham, salami, and mushrooms               | <b>10,50 €</b> |
| <b>29</b> | <b>Pizza Frutti di Mare</b> <small>Aa,G,N,D,B,1,2</small><br>with tomato, cheese and seafood                                      | <b>13,00 €</b> |
| <b>30</b> | <b>Pizza Bella Napoli</b> <small>Aa,G,D,1,2,6</small><br>with tomato, cheese, anchovies, capers, artichokes and olives            | <b>10,50 €</b> |
| <b>31</b> | <b>Pizza Picante</b> <small>Aa,G,1,2</small><br>with tomato, cheese, ham, salami, pepper, pepperoni and garlic -lightly seasoned- | <b>10,50 €</b> |
| <b>32</b> | <b>Pizza Verdure</b> <small>Aa,G,1,2</small><br>vegetable pizza   | <b>10,00 €</b> |
| <b>33</b> | <b>Pizza Calzone</b> <small>Aa,G,1,2</small><br>pizza pocket with tomato, cheese, salami, ham and mushrooms                       | <b>10,00 €</b> |
| <b>34</b> | <b>Pizza Contadino</b> <small>Aa,G,1,2</small><br>with tomato, cheese, ham, salami, mushrooms and sheeps cheese                   | <b>10,00 €</b> |
| <b>35</b> | <b>Pizza Gamberi</b> <small>Aa,G,B,1,2</small><br>with tomato, cheese and shrimp  | <b>12,00 €</b> |

## Pasta - Noodles

### Gnocchi

- 36 **Gnocchi al Pesto** H-Pinienkerne, H-Cashew, Aa,G,C,2 **10,00 €**  
with basil cream sauce, pine nuts and parmesan cheese  
(if You wish, You can get it without cream)
- 37 **Gnocchi con Salsa di Pomodoro** Aa,G,C,1,2 **9,00 €**  
with tomato sauce
- 38 **Gnocchi all 'Antonia** Aa,C,G,H-Walnüsse,2 **10,50 €**  
with spinach, gorgonzola sauce and walnuts

### Tortellini (meat filled)

- 39 **Tortellini alla Panna** Aa,H-Pistazie,G,1,2,4 **9,50 €**  
in cream sauce with ham and mushrooms
- 40 **Tortellini alla Panna rosa** Aa,H-Pistazie,G,C,I,1,2,4 **10,00 €**  
in tomato cream sauce with mushrooms, baked with cheese

### Fettuccine

- 41 **Fettuccine con Punte di Filetto di Manzo** Aa,C,G,I,1 **15,50 €**  
with tenderloin tips, mushrooms and marsala sauce
- 42 **Fettuccine con Spinaci Scampi** Aa,C,I,B **13,00 €**  
with spinach and scampi in tomato cream sauce
- 43 **Fettuccine Classico** Aa,C,D,I,B **13,00 €**  
with crabmeat, courgette, aragula, garlic in tomato cream sauce
- 44 **Fettuccine con Punte di Filetto d'agnello** Aa,C,I **15,50 €**  
with a sauce of lamb fillet, eggplant, courgette, garlic and tomato

### Cannelloni

- 45 **Cannelloni con Spinaci** Aa,C,G,I,1,2 **11,50 €**  
with minced meat, tomato, spinach in tomato sauce, baked with cheese
- 46 **Cannelloni al Forno** Aa,C,G,1,2 **11,00 €**  
with minced meat sauce, tomato, baked with cheese

## Pasta - Noodles

### Pappardelle

- 47 **Pappardelle al Salmone** Aa,D,G,C,I 13,00 €  
with fillet of salmon in tomato cream sauce
- 48 **Pappardelle con Porcini al Burro** Aa,G,I,C 12,00 €  
with a sauce of ceps, butter and parmesan cheese
- 49 **Pappardelle con Scampi al Pernod** Aa,C,I,B,N,G,1,2 13,50 €  
with scampi of lobster pernod sauce

### Linguine

- 50 **Linguine Bolognese** Aa,C,1,2 8,50 €  
with minced meat sauce
- 51 **Linguine Frutti di Mare** Aa,D,N,C,I,B 13,00 €  
with seafood
- 52 **Linguine con Scampi** Aa,C,I,B 13,00 €  
with scampi, tomato and garlic (seasoned)
- 53 **Linguine al Gorgonzola** Aa,C,I,G 9,90 €  
with gorgonzola sauce

### Rigatoni

- 54 **Rigatoni alla San Remo** Aa,C,G,I,B,1,2 13,00 €  
with scampi and spinach in tomato cream sauce, baked with cheese
- 55 **Rigatoni al Forno** Aa,C,G,I,1,2 10,00 €  
with minced meat, ham, mushrooms, tomato cream sauce, baked with cheese
- 56 **Rigatoni all'arrabiata** Aa,C,I 9,50 €  
with tomato, onion, garlic and chillipeppers (seasoned)
- 57 **Rigatoni alla Calabrese** Aa,C,G,I 10,50 €  
with pepper, eggplant, broccoli, tomato sauce, garlic, sheeps cheese, fresh tomato, baked with cheese (seasoned)

### Lasagne

- 58 **Lasagne al Forno** Aa,C,G,I,1,2 11,00 €  
with minced meat filling, tomato cream sauce, ham, Bolognese, parmesan cheese, baked with cheese

## **Pesce - Fish**

- 59 **Salmone al Porri** D,G,Aa,C,I,N,B **19,50 €**  
fillet of salmon in leek and cream sauce
- 62 **Coda di Rospo in Umido** D,Aa,C,I,L **19,00 €**  
fillet of monk fish with tomato, white wine sauce and fresh herbs
- 63 **Coda di Rospo alla Fiorentina** D,Aa,C,I,L **19,00 €**  
fillet of monk fish with spinach, white wine in tomato cream sauce
- 64 **Calamari alla Livornese** Aa,D,C,I,L,N,6 **16,50 €**  
calamari in tomato sauce with garlic, olives, white wine and pepper
- 65 **Calamari all'aglio** Aa,C,I,N,L,D **16,50 €**  
calamari with garlic and white wine
- 66 **Scampi alla Panna con Spinaci** Aa,B,C,I,6 **21,00 €**  
scampi with spinach and garlic in cognac cream sauce
- 67 **Scampi alla Griglia** B **20,50 €**  
scampi grilled
- 68 **Scampi alla Livornese** B,Aa,C,I,L,6 **21,00 €**  
scampi in tomato sauce with garlic, white wine, olives, pepper
- 69 **Scampi Classico** B,Aa,C,I,L **21,00 €**  
scampi with artichokes, garlic, onion, white wine sauce and peppercorns
- 70 **Filet vom Steinbeisser in Hummersauce** D,Aa,C,I,N,G,B **19,50 €**  
fillet of wolffish in lobster sauce
- 71 **Filet vom Zander in Safransauce** D,Aa,C,I,L,6 **19,50 €**  
fillet of pike in saffron sauce
- 72 **Pentola del Diavolo Teufelspfanne** D,N,B,Aa,C,I,L **22,00 €**  
with fillet of beef and pork, scampi, calamari, mussels, monk fish,  
crayfish, pepper, tomato and garlic (seasoned)

*To all fish dishes are served with a small mixed salad*

*or -if You'd like - with vegetables and potatoes*



### **Maiale - Pork**

- 73 **Scaloppine al Gorgonzola** G,Aa,C,I,L 16,50 €  
fillet of pork with gorgonzola sauce
- 74 **Scaloppine alla Pana e Funghi** G,Aa,C,I,L 16,50 €  
fillet of pork in cream sauce with mushrooms
- 75 **Scaloppine alla Panna e Marsala** Aa,C,I,G,L,1 16,50 €  
fillet of pork in marsala sauce
- 76 **Saltimbocca alla Romana** L,Aa,C,I,G 17,00 €  
fillet of pork with parma ham, sage and white wine sauce
- 77 **Scaloppine alla Parmigiana** 1,2,G,Aa,C,I,L 16,50 €  
fillet of pork, baked with cheese, tomato and ham in tomato cream sauce
- 78 **Scaloppine di Funghi Misto** Aa,C,I,G,L 17,00 €  
fillet of pork with a sauce of ceps, chanterelles, mushrooms and onions
- 79 **Punte di Filetto di Maiale con Curry** Aa,C,G,I,L 17,00 €  
fillet of pork with chanterelle in curry cream sauce
- 80 **Punte di Filetto di Maiale con Porcini e Pepe verde e ros** Aa,C,G,I,L 16,50 €  
fillet of pork with cognac, ceps, green and red pepper corns and cream sauce

### **Pollame - Poultry**

- 81 **Petto d'anitra all'Arancia** H-Pinienkerne,3 19,50 €  
brest of duck in orange sauce
- 82 **Petto d'anitra al Cassis** G 19,50 €  
brest of duck in cassis sauce
- 83 **Turkey medaillons, baked with tomato and mozzarella in tomato sauce** Aa,C,G,I,L 16,50 €
- 84 **Turkey medaillons in lemon cream sauce** Aa,C,I,g 16,50 €

*Meat dishes are served with  
rosemary potatoes and vegetables*

	<b><u>Filetto d' Agnello - Lamb fillet</u></b>	
85	<b>Filetto d' Agnello alla Financiera</b> <small>Aa,C,I,L,G</small> fillet of lamb with ceps, garlic, rosemary and onion in red wine sauce	21,00 €
86	<b>Filetto d' Agnello alla Cacciatora</b> <small>Aa,B,L,C,I</small> fillet of lamb with a sauce of fresh herbs, garlic, tomato and mushrooms (seasoned)	21,00 €
87	<b>Filetto d' Agnello al Gorgonzola</b> <small>Aa,C,I,G,L</small> fillet of lamb in gorgonzola sauce	21,00 €
88	<b>Filetto d' Agnello alla Griglia</b> Grilled fillet of lamb	19,50 €
	<b><u>Bistecca di Manzo - Beef</u></b>	
89	<b>Bistecca alla Griglia</b> <small>G</small> Grilled rump steak with herb butter	18,00 €
90	<b>Bistecca Classico</b> <small>2,Aa,C,I,G,L</small> Rump steak with cream sauce, mushrooms, pepper, artichokes, green and red pepper corns	19,00 €
91	<b>Bistecca Gorgonzola</b> <small>Aa,C,I,G,L</small> Rump steaks in gorgonzola sauce	19,00 €
92	<b>Bistecca alla Rossini</b> <small>G,Aa,C,I,L</small> Rump steak with ceps, provolone (italian cheese),a sauce of fresh tomato and green and red pepper corns	19,50 €
93	<b>Bistecca alla Panna e Funghi</b> <small>Aa,C,I,G,L</small> Rump steak with cream sauce and mushrooms	19,00 €
94	<b>Bistecca di Funghi Misto</b> <small>Aa,C,I,G,L</small> Rump steaks with a sauce of ceps, chanterelle, mushrooms and onions	19,50 €

*Meat dishes are served with  
rosemary potatoes and vegetables*

## Filetto di Manzo - Tenderloin / Beef fillet

95	<b>Filetto Classico</b> <small>2,Aa,C,G,I,L</small>	21,50 €
	Tenderloin with mushrooms, pepper, artichokes, green and red pepper corns in cream sauce	
96	<b>Filetto alla Veneziana</b> <small>Aa</small>	22,00 €
	Tenderloin with fried onions	
97	<b>Filetto Gorgonzola</b> <small>Aa,C,I,G,L</small>	22,00 €
	Tenderloin in gorgonzola sauce	
98	<b>Filetto alla Griglia</b> <small>G</small>	20,50 €
	Grilled Tenderloin with herb butter	
99	<b>Filetto Rossini</b> <small>Aa,C,I,G,L</small>	22,00 €
	Tenderloin with ceps, provolone (italian cheese), a sauce of fresh tomato, green and red pepper corns	
100	<b>Filetto di Funghi Misto</b> <small>Aa,C,I,G,L</small>	22,00 €
	Tenderloin with a sauce of ceps, chanterelle, mushrooms and onions	
101	<b>Filetto al Cassis</b> <small>Aa,C,I,G,L</small>	21,50 €
	Medallions of beef tenderloin with Cassis-Sauce	
102	<b>Punte di Filetto di Manzo al Marsala e Funghi</b> <small>Aa,C,I,G,L,1</small>	19,00 €
	Tenderloin tips in marsala sauce with mushrooms	
103	<b>Punte di Filetto di Manzo al Gorgonzola</b> <small>Aa,C,G,I,L</small>	19,00 €
	Tenderloin tips in gorgonzola sauce	
104	<b>Punte di Filetto alla Stroganoff</b> <small>J,Aa,C,I,G,L</small>	19,00 €
	Tenderloin tips with a sauce of mushrooms, red beets, mustard and vodka	
250	<b>Pommes Frites / Chips</b>	3,00 €
260	<b>Croquettes</b> <small>Aa,C</small>	3,00 €

*Meat dishes are served with  
rosemary potatoes and vegetables*

<b>Desserts</b>		
<b>105</b>	<b>Tartufo di Gelato</b> <sub>G</sub> Truffle ice cream with mascarpone	<b>5,50 €</b>
<b>106</b>	<b>Frutti di Bosco Misto con Creme di Mascarpone</b> <sub>G</sub> Forrest fruits with cream of mascarpone	<b>6,00 €</b>
<b>107</b>	<b>Dessert Classico</b> <sub>Aa,G</sub> 1 ice marble vanilla, mascarpone, almond biscuit, 1 Baba (little pound cake in Rum sauce) and raspberries	<b>7,00 €</b>
<b>108</b>	<b>Gelato Misto</b> <sub>G</sub> Mixed ice	<b>5,50 €</b>
<b>109</b>	<b>Gelato Misto con Frutti e Maraschino</b> <sub>G</sub> mixed ice with fresh fruits and liqueur	<b>6,50 €</b>
<b>110</b>	<b>Tiramisu</b> <sub>G,Aa,C,F,H</sub>	<b>5,50 €</b>
<b>111</b>	<b>Panna Cotta</b> <sub>G</sub> Panna Cotta on mascarpone cream with raspberries	<b>5,50 €</b>

### Legend of allergens and additives

Allergens: A-Gluten-containing cereals Aa-wheat,Ab-Corn starch B-Cretaceous C-Eggs D-Fish E-peanuts  
F-soy G-Milk H-Shell fruits

I-celery J-mustard K-Sesame seeds L-Sulfur dioxide and sulfites M-Lupines N-Soft animals 1-with colorant 2-With preservatives  
3-With antioxidants 4-With taste enhancer 5-Sulphurised 6-Blackened 7-Waxed 8-With phosphate 9-With sweeteners  
10-Contains phenylalanine source 11-may have a laxative effect when taking too much 12-caffeinated or quinine-containing

# Drinks

## Apéritif

146	0,1 l Prosecco L	3,10 €
147	0,1 l Kir Royal Cassis m Prosecco L	4,40 €
	0,3 l Apérol Spritz Apérol, Soda, Prosecco, Eis L,1,12	5,50 €
	4 cl Campari Pur 1	3,80 €
148	0,2 l Campari/Soda or Campari/Orange	5,50 €
149	4 cl Martini bianco	4,00 €
150	4 cl Martini rosso L	4,00 €
151	4 cl Martini extra dry L	4,00 €
152	4 cl Cherry cream	3,50 €
153	4 cl Cherry medium	3,50 €
154	4 cl Cherry dry	3,50 €
	4 cl Aperol pur 1,12	3,50 €
160	4 cl Marsala L	3,50 €

## Softdrinks

132	0,2 l Coke Cola 1,12	2,20 €
133	0,2 l Fanta 1,3	2,20 €
134	0,2 l Sprite	2,20 €
135	0,2 l Spezi 1,3,12	2,20 €
136	0,2 l Ginger Ale 1	2,40 €
137	0,2 l Bitter Lemon 3,12	2,40 €
138	0,25 l Fl. San Pellegrino mineral water with gas	2,50 €
139	0,75 l Fl. San Pellegrino mineral water with gas	5,50 €
131	0,75 l Fl. Aqua Panna (no gas)	5,50 €
	Surcharge for 0,3 l	je 1,- € more
	Surcharge for 0,4 l	je 2,- € more

## Juices

141-144	0,2 l Orange, Apple, Cherry or Banana	2,50 €
	0,3 l Orange, Apple, Cherry or Banana	3,50 €
	0,2 l Juice Spritzer	2,30 €
	0,3 l Juice Spritzer	3,30 €

## Vini - Wine - open, served in Quarter

(all of our Wines can have kind of Sulfite in it)

### Red Wine

120	0,25 l Lambrusco (sweet) L	5,00 €
	Semi-sparkling wine, winey, fruity, with hints of peach stones	
121	0,25 l Bardolino (half dry) L	5,00 €
	full-bodied, taste of elderberry and blackberry	
122	0,25 l Chianti DOCG (dry) L	5,00 €
	ruby red color, full-bodied bouquet, well balanced	
123	0,25 l Merlot (dry) L	5,00 €
	fruity with berry flavors and sweet cherry flavor, soft bouquet	
124	0,25 l Montepulciano Rosso (dry) L	5,00 €
	compact in flavour, soft and juicy taste	

### White Wine

125	0,25 l Frascati secco (dry) L	5,00 €
	on the palate slightly almond, fresh acidity	
126	0,25 l Pinot Grigio (dry) L	5,00 €
	fine citrus notes, fruity, easy to drink	
119	0,25 l Chardonnay (dry) L	5,00 €
	complex, fruity aromas, on the palate round and well-balanced	
127	0,25 l Soave (half-dry) L	5,00 €
	light, refreshing, straw-yellow color	
128	0,25 l Frizzantino (sweet) L	5,00 €
	semi-sparkling wine, the white alternative to the red "Lambrusco"	

### Rosé Wine

129	0,25 l Augusto Rosato d'Italia (dry) L	5,00 €
	fine-flowery, fresh, tangy flavor	
130	0,25 l Wine Spritzer L	4,50 €

### Champagner L

176	0,75 l Fl. Moët & Chandon	95,00 €
	equipped with attractive fruit, supported by a fresh acidity and a soft texture.	
	It presents itself complex and subtle and elegant with great personality	

## Beers

161	0,25 l Krombacher draft beer <small>A-gerste</small>	2,90 €
162	0,4 l Krombacherdraft beer <small>A-gerste</small>	3,90 €
165	0,25 l Alster = Shandy (Beer with lemonade) <small>A-gerste</small>	2,90 €
166	0,4 l Alster = Shandy (Beer with lemonade) <small>A-gerste</small>	3,90 €
168	0,33 l non-alcoholic beer <small>A-gerste</small>	3,50 €
163	0,5 l Wheat beer (cloudy, crystal clear, dark, alcohol-free)	4,10 €

Aa, C, A-gerste

## Hot Drinks / Coffee Specials

170	Milchkaffee oder Latte Macchiato-Coffee with Milk <small>G,12</small>	3,00 €
174	großer Cappuccino-big one <small>G,12</small>	3,00 €
175	Tasse Kaffee Cup of coffee <small>12</small>	2,50 €
173	Espresso <small>12</small>	2,50 €
	doppelter Espresso-double <small>12</small>	4,00 €
172	Tea (different kind of)	2,50 €
171	Hot chocolate with foamed milk <small>G</small>	3,00 €

## Spirituosen / Digestif

187	2 cl Amaretto	2,70 €
188	2 cl Grappa della Casa	3,00 €
189,190	2 cl Sambuca oder Sambuca al Café <small>12</small>	3,00 €
191,192	2 cl Fernet Branca oder Fernet Menta	3,00 €
193,194	2 cl Ramazotti oder Averna	3,10 €
195	2 cl Baileys Irish Cream <small>1,12,G</small>	3,10 €
198	2 cl Jubiläumsaquavit	3,00 €
200,201	2 cl Kümmel oder Korn	2,20 €
202	2 cl Vecchia Romagna Buton (ital.Weinbrand)	3,00 €
203	2 cl Calvados	3,50 €
206	2 cl Gordon´s Gin	4,00 €
208	2 cl Bacardi	4,00 €
209	2 cl Havanna Club Anejo 3 Anos	4,50 €
210	2 cl Wodka	4,00 €
211	2 cl Pernod <small>1</small>	4,00 €
212,213	2 cl Whiskey Johnny Walker <small>1</small> oder Ballantines <sub>1</sub>	4,00 €
214	2 cl Whiskey Jack Daniel´s	5,50 €
215	Surcharge for Highball, Mixer such as coke or soda	1,50 €