

Ristorante Classico
Located in „Prinzesshof“ Itzehoe



Our Menu

Status: 05/2024

Owner Sergio Sisca
Kirchenstr. 20
25524 Itzehoe
04821/5512



Benvenuti Cari Ospiti

We welcome you to our "Ristorante Classico im Prinzesshof" and hope that you feel comfortable with us!

The kitchen in our house would like to spoil you with original Italian specialties and wines. Since we prepare everything fresh in our house, we ask for your understanding that the preparation of the food takes a certain amount of time.

We thank you for your visit and wish you enjoy your meal!

Sergio Sisca

As well as your team from Ristorante Classico Prinzesshof

Ristorante Classico

Kirchenstr. 20

25524 Itzehoe

Tel. 04821/5512

www.classico-itzehoe.de

Our opening times:

Closed on Mondays

Tuesday to Sunday 12:00 p.m. to 2:00 p.m.

and

5:30 p.m. to 9:30 p.m.

...in December we are also happy to open on Mondays for your event upon request. Talk to us.

SOUPS

- | | | |
|----------|---|----------------|
| 1 | Zuppa die Pomodori _{Aa,C,G,I} | 6,00 € |
| | Tomato Soup | |
| 2 | Stracciatella alla Romana _{C,G,I} | 6,00 € |
| | Egg Consommé With Parmesan Cheese | |
| 3 | Minestrone _{Aa,C,I} | 6,50 € |
| | Vegetable Soup | |
| 4 | Zuppa di Cipolla _{Aa,C,I} | 6,50 € |
| | Onion Soup | |
| 5 | Zuppa di Crema di Patato
con Porcini _{Aa,C,I,G} | 7,00 € |
| | Potatoe Soup With Ceps | |
| 6 | Zuppa di Pesce _{Aa,C,I,D,N,G,B} | 10,50 € |
| | Fish Soup | |

Antipasti - Starters

- | | | |
|-----------|--|-----------------------------|
| 7 | Bruschetta <small>Aa</small> | 7,00 € |
| | Toasted White Bread With Tomato And Garlic | |
| 8 | Prosciutto e Melone | 13,50 € |
| | Parma Ham With Melon | |
| 9 | Mozzarella alla Caprese <small>G</small> | 10,50 € |
| | Mozzarella With Tomato And Fresh Basil | |
| 10 | Carpaccio <small>G,H-Pinienkerne</small> | 13,50 € |
| | Raw Beef Tenderloin With Parmesan Cheese And Fresh Mushrooms | |
| 11 | Lumache alla Provinciale <small>N,G,6</small> | 10,50 € |
| | 12 Snails With Herbs, Garlic, Tomato And Cream --Without Housing--
in Tomate mit Kräutern und Knoblauch | |
| 12 | Spiedino di Gamberi <small>G,Aa,C,I,B</small>
al Gorgonzola | 14,00 € |
| | Shrimp Scewer On Aragula Salad With Grogonzolasauce | |
| 13 | Vitello Tonnato <small>D,Aa,C,I</small> | 14,00 € |
| | Carpaccio Of Veal With Tuna Sauce And Capers | |
| 14 | Jacobsmuscheln Provinciale | 15,00 € |
| | Scallops With Garlic And Fresh Herbs | <small>N,G,Aa,C,I,6</small> |
| | In Tomato Cream Sauce | |

Antipasti -Starters

- 15 Melanzane alla Calabrese** G,1,2 **11,00 €**
Eggplant Rolls Filled With Mozzarella And Ham
- 17 Gemischte Vorspeisenplatte** **26,00 €**
für 2 Personen Aa,G,H-Pinienkerne,D,C,I
Mixed Plate Of Starters, 2 People For,
A Bit Of the Numbers 13, 8, 7, 10 And 9

Insalata - Salads

- 18 Insalata Mista** c **10,00 €**
Mixed Salad
- 19 Insalata Calabrese** c,G,6 **12,50 €**
Tomato Salad With Sheeps Cheese, Onions, Green Olives,
Capers And Fresh Basil
- 20 Insalata Primavera** c,D,G,1,2 **13,50 €**
Mixed Salad With Tuna, Cheese, Ham And Egg
- 21 Insalata di Gamberi** c,B **14,00 €**
Mixed Salad With Shrimps
- 22 Insalata Antonia** C,G,H-Pinienkerne **13,50 €**
Tomato, Aragula, Parmesan Cheese, Parma Ham And Pine Nuts
- 23 Insalata alla Romana** C,G,H-Pinienkerne **18,00 €**
Beef Fillet On Lettuce With Parmesan Cheese And Pine Nuts
- 24 Insalata con Tacchino** c **14,50 €**
Mixed Salad With Turkey
- 25 Aragula With Cherry Tomato,** **11,50 €**
Parmesan And Pine Nuts C,G,H-Pinienkerne

Pizze - Pizza

- 26 Pizza Margherita** Aa,G,1,2 **10,50 €**
With Tomato And Cheese
- 27 Pizza Classico** Aa,G,1,2 **16,00 €**
With Tomato, Cheese, Parma Ham,Salami And Mushrooms
- 28 Pizza Antonia** Aa,G,D,1,2 **14,00 €**
With Tomato, Cheese, Ham, Salami, Mushrooms, Artichokes And Tuna
- 29 Pizza Frutti di Mare** Aa,G,N,D,B,1,2 **16,00 €**
With Tomato, Cheese And Seafood
- 30 Pizza Bella Napoli** Aa,G,D,1,2,6 **14,00 €**
With Tomato, Cheese, Anchovies, Capers, Artichokes And Olives
- 31 Pizza Picante** Aa,G,1,2 **14,00 €**
With Tomato, Cheese, Ham, Salami, Pepper,Pepperoni And Garlic -lightly seasoned-
- 32 Pizza Verdure** Aa,G,1,2 **14,00 €**
Vegetable Pizza
- 33 Pizza Calzone** Aa,G,1,2 **14,00 €**
Pizza Pocket With Tomato, Cheese, Salami, Ham And Mushrooms
- 34 Pizza Contadino** Aa,G,1,2 **14,00 €**
With Tomato, Cheese,Salami, Ham, Mushrooms And Sheeps Cheese
- 35 Pizza Gamberi** Aa,G,B,1,2 **15,50 €**
With Tomato, Cheese And Shrimps

-- We Also Like To Fullfill Your Personal Desire Pizza--

Pasta - Noodles

Gnocchi

- 36 Gnocchi al Pesto** H-Pini nkerne, H-Cashew, Aa,G,C,2 **13,50 €**
With Basil Cream Sauce, Pine Nuts And Parmesan Cheese (On Your Wish, You Can Get It Just With Basil Pesto)
- 37 Gnocchi con Salsa di Pomodoro** **13,00 €**
With Tomato Sauce Aa,G,C,1,2
- 38 Gnocchi all 'Antonia** Aa,C,G,H-Waln sse,2 **14,00 €**
With Spinach, Gorgonzola Sauce And Walnuts

Tortellini

- 39 Tortellini alla Panna** Aa,H-Pistazie,G,1,2,4 **13,50 €**
In Cream Sauce With Ham And Mushrooms
- 40 Tortellini alla Panna rosa** Aa,H-Pistazie,G,C,I,1,2,4 **13,50 €**
In Tomato Cream Sauce, Baked With Cheese

Fettuccine

- 41 Fettuccine con Punte di Filetto di Manzo** **18,00 €**
With Tenderloin Tips, Mushrooms And Marsala Sauce Aa,C,G,I,1
- 42 Fettuccine con Spinaci Black Tiger** **16,00 €**
With Spinach And Black Tiger Shrimps In Tomato Cream Sauce Aa,C,I,B
- 43 Fettuccine Classico** Aa,C,D,I,B **15,00 €**
With Crabmeat, Courgette, Aragula, Garlic In Tomato Cream Sauce
- 44 Fettuccine con Punte di Filetto d'agnello** **18,00 €**
With A sauce Of Lamb Fillet, Eggplant, Courgette, Garlic And Tomato

Cannelloni

- 45 Canneloni con Spinaci** Aa,C,G,I,1,2 **15,50 €**
With Minced Meat, Tomato, Spinach In B chamel Sauce, Baked With Cheese
- 46 Canneloni al Forno** Aa,C,G,1,2 **15,00 €**
With Minced Meat Sauce, Tomato In B chamel Sauce, Baked With Cheese

Pasta - Noodles

Pappardelle

47 Pappardelle al Salmone Aa,D,G,C,I **15,50 €**

With Fillet Of Salmon In Tomato Cream Sauce

48 Pappardelle con Porcini al Burro Aa,G,I,C **15,00 €**

With A Sauce Of ceps, butter And Parmesan Cheese

49 Pappardelle con Black Tiger al Pernod **16,00 €**

With Black Tiger Shrimps in Lobster-Pernod-Sauce

Linguine

50 Linguine Bolognese Aa,C,1,2 **12,50 €**

With Minced Meat Sauce

51 Linguine Frutti di Mare Aa,D,N,C,I,B **16,00 €**

With Seafood

52 Linguine con Black Tiger Aa,C,I,B **16,00 €**

With Black Tiger Shrimps, Tomato And Garlic --Seasoned--

53 Linguine al Gorgonzola Aa,C,I,G **13,50 €**

With Gorgonzola Sauce

Rigatoni

54 Rigatoni alla San Remo Aa,C,G,I,B,1,2 **16,00 €**

With Black Tiger Shrimps, Spinach In Tomato Cream Sauce, Baked With Cheese

55 Rigatoni al Forno Aa,C,G,I,1,2 **14,00 €**

With Minced Meat, ham, Mushrooms, Tomato Cream Sauce, Baked With Cheese

56 Rigatoni all'arrabiata Aa,C,I **13,50 €**

With Tomato, Onion, Garlic And Chilli-Peppers --Seasoned--

57 Rigatoni alla Calabrese Aa,C,G,I **14,50 €**

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 **15,00 €**

With Minced Meat Filling, Béchamel Sauce, Bolognese, Ham, Parmesan, Baked With cheese

Pesce - Fish

- 59 Salmone al Porri** D,G,Aa,C,I,N,B **23,00 €**
Filet Of Salmon In Leek And Cream Sauce
- 62 Coda di Rospo in Umido** D,Aa,C,I,L **23,00 €**
Filet Of Monk Fish With Tomato, White Wine Sauce And Fresh Herbs
- 63 Coda di Rospo alla Fiorentina** D,Aa,C,I,L **23,00 €**
Filet Of Monk Fish With Spinach, White Wine In Tomato Cream Sauce
- 64 Calamari alla Livornese** Aa,D,C,I,L,N,6 **21,00 €**
Calamari In Tomato Sauce With Garlic, White Wine, Olives And Pepper
- 65 Calamari all'aglio** Aa,C,I,N,L,D **21,00 €**
Calamari In Garlic And White Wine
- 66 Black Tiger alla Panna con Spinaci** Aa,B,C,I,6 **25,00 €**
Black Tiger Shrimps in Cream Sauce With Spinach, Garlic And Cognac
- 67 Black Tiger alla Griglia** B **24,00 €**
Black Tiger Shrimps Grilled
- 68 Black Tiger alla Livornese** B,Aa,C,I,L,6 **25,00 €**
Black Tiger Shrimps In tomato Sauce With Garlic, White Wine, olives, Pepper
- 69 Black Tiger Classico** B,Aa,C,I,L **25,00 €**
Black Tiger Shrimps With Artichokes, Garlic, Onion,White Wine Sauce, Pepper Corns
- 70 Filet Of Wolffish In Lobster Sauce** **23,00 €**
D,Aa,C,I,N,G,B
- 71 Filet Of pike In Saffron Sauce** **23,00 €**
D,Aa,C,I,L,6
- 72 Pentola del Diavolo Devil's Dish** **26,00 €**
Filet Of Beef And Pork,Black Tiger Shrimps, Calamari, Mussels, Monk Fish,Crayfish,
Pepper, Tomato And Garlic --Seasoned-- D,N,B,Aa,C,I,L

All Fish Dishes Are Served With A Small Mixed Salad

Or, If You'd Like, With Vegetable And Potatoes

Maiale - Pork

- 73 Scaloppine al Gorgonzola** G,Aa,C,I,L **20,00 €**
Filet Of Pork In Gorgonzola Sauce
- 74 Scaloppine alla Panna e Funghi** G,Aa,C,I,L **20,00 €**
Filet Of Pork In Cream Sauce With Mushrooms
- 75 Scaloppine alla Panna e Marsala** Aa,C,I,G,L,1 **20,00 €**
Filet Of Pork In Marsala Sauce
- 76 Saltimbocca alla Romana** L,Aa,C,I,G **20,00 €**
Filet Of Pork With Parma Ham, Sage And White Wine Sauce
- 77 Scaloppine alla Parmigiana** 1,2,G,Aa,C,I,L **20,00 €**
Filet Of Pork, baked With Cheese, Ham And Fresh Tomato, In Tomato Sauce
- 78 Scaloppine di Funghi Misto** Aa,C,I,G,L **20,00 €**
Filet Of Pork With A Sauce Of Ceps, Chanterelles, Mushrooms And Onions
- 79 Punte di Filetto di Maiale con Curry** Aa,C,G,I,L **20,00 €**
Filet Of Pork Tips With Chanterelles In Curry Sauce
- 80 Punte di Filetto di Maiale con Porcini e Pepe verde e rosa** **20,00 €**
Filet Of Pork Tips With Ceps, Cognac, Green And Red Pepper Corns And Cream Sauce

Pollame - Poultry

- 81 Petto d'anitra** H-Pinienkerne,3 **24,50 €**
Brest Of Duck In Orange Sauce
- 82 Petto d'anitra al Cassis** G **24,50 €**
Brest Of duck On Cassis Sauce
- 83 Turkey Medallions Baked With Tomato And Mozzarella** **20,00 €**
In Tomato Sauce Aa,C,G,I,L
- 84 Turkey Medallions** **20,00 €**
In lemon Cream Sauce Aa,C,I,g

*All Meat Dishes Are Served With
Rosemary Potatoes And Vegetables* AaC,G,I

Filetto d' Agnello - Lamb Filet

85 Filetto d' Agnello alla Financiera Aa,C,I,L,G **24,00 €**

Filet Of Lamb With Ceps, Garlic,Rosemary And Onion In Red Wine Sauce

86 Filetto d' Agnello alla Cacciatora Aa,B,L,C,I **24,00 €**

Filet Of Lamb With A Sauce Of Fresh Herbs, Garlic, Tomato And Mushrooms --Seasoned--

87 Filetto d' Agnello al Gorgonzola Aa,C,I,G,L **24,00 €**

Filet Of Lamb In Gorgonzola Sauce

88 Filetto d' Agnello alla Griglia **23,50 €**

Grilled Lamb Filet

Bistecca di Manzo - Beef

89 Bistecca alla Griglia G **22,50 €**

Grilled Rump Steak With Herb Butter

90 Bistecca Classico 2,Aa,C,I,G,L **23,00 €**

Rump Steak With Cream Sauce, Mushrooms, Pepper,Artichokes, Green And Red Pepper Corns

91 Bistecca Gorgonzola Aa,C,I,G,L **23,00 €**

Rump Steak With Gorgonzola Sauce

92 Bistecca alla Rossini G,Aa,C,I,L **23,00 €**

Rump Steak With Ceps, Provolone (Italy Cheese), A Sauce Of Fresh

Tomatoes, Green And Red Pepper Corns

93 Bistecca alla Panna e Funghi Aa,C,I,G,L **23,00 €**

Rump Steak With Cream Sauce And Mushrooms

94 Bistecca di Funghi Misto Aa,C,I,G,L **23,00 €**

Rump Steak With A Sauce Of ceps, Chanterelles, Mushrooms And Onions

All Meat Dishes Are Served With

Rosemary Potatoes And Vegetables AaC,G,I

Filetto di Manzo - Filet Steak Of Beef

- 95 Filetto Classico** ^{2,Aa,C,G,I,L} **26,00 €**
Tenderloin In Cream Sauce With Mushrooms, Pepper, Artichokes,
Green And Red Pepper Corns
- 96 Filetto alla Veneziana** ^{Aa} **26,00 €**
Tenderloin With Fried Onions
- 97 Filetto Gorgonzola** ^{Aa,C,I,G,L} **26,00 €**
Tenderloin In Gorgonzola Sauce
- 98 Filetto alla Griglia** ^G **25,50 €**
Grilled Tenderloin With Herb Butter
- 99 Filetto Rossini** ^{Aa,C,I,G,L} **26,00 €**
Tenderloin With Ceps, Provolone (Italy Cheese), A Sauce Of Fresh
Tomatoes, Green And Red Pepper Corns
- 100 Filetto di Funghi Misto** ^{Aa,C,I,G,L} **26,00 €**
Tenderloin With A Sauce Of ceps, Chanterelles, Mushrooms And
Onions
- 101 Filetto al Cassis** ^{Aa,C,I,G,L} **26,00 €**
Medaillons Of Beef Tenderloin On Cassis Sauce
- 102 Punte di Filetto di Manzo
al Marsala e Funghi** ^{Aa,C,I,G,L,1} **22,50 €**
Tenderloin Tips In Marsala Cream Sauce With Mushrooms
- 103 Punte di Filetto di Manzo al Gorgonzola** **22,50 €**
Tenderloin Tips In Gorgonzola Sauce
- 104 Punte di Filetto alla Stroganoff** ^{J,Aa,C,I,G,L} **22,50 €**
Tenderloin Tips With A sauce Of Mushrooms, Red Beets, Mustard And Vodka
- 250 Chips (Pommes Frites)** **4,00 €**
- 260 Croquettes** ^{Aa,C} **4,00 €**

*All Meat Dishes Are Served With
Rosemary Potatoes And Vegetables* ^{AaC,G,I}

Desserts

- 105 Tartufo di Gelato_G** 6,50 €
Truffle Ice Cream With Mascarpone
- 106 Frutti di Bosco Misto con Creme di Mascarpone_G** 6,50 €
Forrest Fruits With Cream of Mascarpone
- 107 Dessert Classico_{Aa,G}** 8,00 €
1 Ice Marble Vanilla, Mascarpone, Almond Bisquit,
1 Baba (Little Pound Cake In Rum Sauce)
and Raspberries
- 108 Gelato Misto_G** 6,50 €
Mixed Ice Cream
- 109 Gelato Misto con Frutti e Maraschino_G** 8,00 €
Mixed Ice With Fresh Fruits And Maraschino
- 110 Tiramisu_{G,Aa,C,F,H}** 6,50 €
- 111 Panna Cotta_G** 6,50 €
Panna Cotta On Mascarpone Cream
With Raspberries

Legend of allergens and additives

A-Gluten-containing grains Aa-Wheat, Ab-Corn starch B-Crustaceans C-Eggs D-Fish E-Peanuts F-Soy G-Milk H-Nuts I-Celery J-Mustard K-Sesame seeds L-Sulfur dioxide and sulfites M-Lupines N -molluscs 1-with coloring 2-with preservative 3-with antioxidant 4-with flavor enhancer 5-sulfurized 6-blackened 7-waxed 8-with phosphate 9-with sweeteners 10-contains a source of phenylalanine 11-can have a laxative effect if consumed in excess 12-contains caffeine or containing quinine

Apéritif

146	0,1 l Prosecco L	3,50 €
147	0,1 l Kir Royal Cassis m Prosecco L	4,80 €
	0,3 l Apérol Spritz Apérol, Soda, Prosecco, Eis L,1,12	7,00 €
	4 cl Campari Pur 1	5,00 €
148	0,2 l Campari/Soda oder Campari/Orange	6,00 €
149	4 cl Martini bianco	5,00 €
150	4 cl Martini rosso L	5,00 €
151	4 cl Martini extra dry L	5,00 €
152	4 cl Cherry cream	4,50 €
153	4 cl Cherry medium	4,50 €
154	4 cl Cherry dry	4,50 €
	4 cl Aperol pur 1,12	5,00 €
160	4 cl Marsala L	4,00 €

Softdrinks

132	0,2 l Coke Cola 1,12	2,80 €
133	0,2 l Fanta 1,3	2,80 €
134	0,2 l Sprite	2,80 €
135	0,2 l Spezi 1,3,12	2,80 €
136	0,2 l Ginger Ale 1	3,00 €
137	0,2 l Bitter Lemon 3,12	3,00 €
138	0,25 l Fl. San Pellegrino Mineral Water With gas	3,00 €
139	0,75 l Fl. San Pellegrino Mineral Water With gas	6,50 €
131	0,75 l Fl. Aqua Panna Mineral Water Non Gas	6,50 €
	Softdrinks 0,3 l	1,- € Surcharge
	Softdrinks 0,4 l	2,- € Surcharge

Juices

141-144	0,2 l Orange, Apple, Cherry or Banana	3,30 €
	0,3 l Orange, Apple, Cherry or Banana	4,80 €
	0,2 l Juice Spritzer	3,00 €
	0,3 l Juice Spritzer	4,00 €

Vini - Wine, Open, Served In Quarter

(All of our bottled wines also contain sulfites)

Red Wine

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|-----|---|--------|
| 120 | 0,25 l Lambrusco (Sweet) L | 6,50 € |
| | Sparkling wine, vinous, fruity, with hints of peach stones | |
| 121 | 0,25 l Bardolino (Half Dry) L | 6,50 € |
| | full-bodied, dark berry flavor of elderberry and blackberry | |
| 122 | 0,25 l Chianti DOCG (Dry) L | 6,50 € |
| | ruby red color, full-bodied bouquet, well balanced | |
| 123 | 0,25 l Merlot (Dry) L | 6,50 € |
| | fruity with berry aromas and sweet cherry aroma, soft bouquet | |
| 124 | 0,25 l Montepulciano Rosso (Dry) L | 6,50 € |
| | compact in aroma, yet soft and juicy | |
| 177 | 0,25 l Primitivo Puglia (Dry) L | 6,50 € |
| | rich aroma of dark fruits and spices | |

White Wine

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|-----|--|--------|
| 125 | 0,25 l Frascati secco (Dry) L | 6,50 € |
| | A bit of almond on the palate, fresh acidity | |
| 126 | 0,25 l Pinot Grigio (Dry) L | 6,50 € |
| | fine citrus notes, fruity, tasty | |
| 119 | 0,25 l Chardonnay (Dry) L | 6,50 € |
| | complex, fruity aromas, round and balanced on the palate | |
| 127 | 0,25 l Soave (Half Dry) L | 6,50 € |
| 128 | 0,25 l Frizzantino (Sweet) L | 6,50 € |
| | Sparkling wine, the white alternative to the red Lambrusco | |

Rosé Wine

- | | | |
|-----|--|--------|
| 129 | 0,25 l Augusto Rosato d'Italia (Dry) L | 6,50 € |
| | fine floral, fresh, spicy taste | |
| 130 | 0,25 l Wine Spritzer L | 6,00 € |

Champagner L

- | | | |
|-----|---|----------|
| 176 | 0,75 l Fl. Moet & Chandon | 105,00 € |
| | with attractive fruit, supported by fresh acidity | |

Beers

161	0,25 l Krombacher Draft Beer A-gerste	3,50 €
162	0,4 l Krombacher Draft Beer A-gerste	5,00 €
165	0,25 l Shandy (Beer With Lemonade) A-gerste	3,50 €
166	0,4 l Shandy (Beer With Lemonade) A-gerste	5,00 €
168	0,33 l Non Alcoholic Beer A-gerste	4,00 €
163	0,5 l Wheat Beer (naturally cloudy, crystal clear, dark or alcohol-free) Aa,C,A-gerste	5,50 €

Hot drinks, Coffee

170	Milchkaffee or Latte Macchiato Coffee With Milk G,12	3,50 €
174	Big cup of Cappuccino G,12	3,50 €
175	Cup Of Coffee 12	3,00 €
173	Espresso 12	2,80 €
	Espresso Double 12	4,50 €
172	Tea, different Sorts	2,50 €
171	Hot Chocolate G	3,50 €

Spirituosen / Digestif

187	2 cl Amaretto	3,50 €
188	2 cl Grappa della Casa	3,50 €
189,190	2 cl Sambuca oder Sambuca al Café 12	3,50 €
191,192	2 cl Fernet Branca oder Fernet Menta	4,00 €
193,194	2 cl Ramazotti oder Averna	3,50 €
195	2 cl Baileys Irish Cream 1,12,G	3,50 €
198	2 cl Jubiläumsaquavit	3,50 €
200,201	2 cl Kümmel oder Korn	3,00 €
202	2 cl Vecchia Romagna Buton (ital.Weinbrand)	3,50 €
203	2 cl Calvados	4,50 €
206	2 cl Gordon´s Gin	4,50 €
208	2 cl Bacardi	4,50 €
209	2 cl Havanna Club Anejo 3 Anos	5,00 €
210	2 cl Wodka	4,50 €
211	2 cl Pernod 1	5,00 €
212,213	2 cl Whiskey Johnny Walker 1 oder Ballantines1	5,00 €
214	2 cl Whiskey Jack Daniel´s	5,50 €

Surcharge For Highballs

215	Such As Coke Or Soda	1,50 €
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