

CATALINA

SPECIAL MENU

BEEF CONSOMME

Vegetables | Port Wine

DUCKBREAST

Potato Dumplings | Red
Cabbage | Brussel Sprouts |
Blueberry Sauce

CINNAMON MOUSSE

Chocolate Crumble | Plum gel

3-COURSE MENU

70

WINE PAIRING

20

Negroni

Gin | Campari | Wermut

16

STARTERS

CAULIFLOWER CREAM SOUP

Seasonal Mushrooms | Leeks | Parsley Oil

12

DUCK

Arugula | Pear | Parmesan | Balsamico | Orange Chutney

24

HOKKAIDO SOUFFLE

Fontina Cheese | Fig Mustard | Amaretti

18

BEEF TARTARE 80G

Brioche | Mustard sauce | Red Cabbage

21

SCALLOPS

Peppers | Bagna Cauda Foam | Capers

26

CATALINA

MAIN COURSE

TAGLIATELLE Veal Ragu Crunchy Black Cabbage	28	BERLINER LIVER Veal Liver Mashed Potatoes Apple Onions	27
SAFRAN RAVIOLI Potatoes Pecorino Tomatoes Mint	22	SOLE Mashed Potatoes Sauce Barcy Chard Baby Carrots	35
<i>Davide Florio: "Our pasta specialties are made in-house with the most care and passion."</i>		BOUILLABAISSE STYLE Squid Octopus Shrimp Mussels Sea bass Garlic bread	26
BEEF FILET 200G Rosemary Potatoes Broccoli Ginger Port Wine Sauce	38		

SEA BASS

Scallop | Cherry tomato | Bottarga | Spinach

36

DESSERTS

APPLESTRUDE INTERPRETATION Vanilla Sauce	12	PINK Pear Marshmallow White Chocolate Cranberry	12
CHOCOLATE Chocolate Cake Vanilla Ice Cream Whipped Cream	12		

3-COURSE MENUS

VEGETARIAN	MEAT	FISH
CAULIFLOWER CREAM SOUP RAVIOLI PINK	DUCK BEEF FILET APPLESTRUDE	SCALLOPS BOULLABAISSE CHOCOLATE
45	70	65

Optional Wine Pairing: 25

CATALINA

OPEN WINES

White wine	0,15L 0,75L	Red wine	0,15L 0,75L
Dreissigacker Grauburgunder DE	12 55	Malpastor Crianza Torres SP	14 65
Terlan Chardonnay IT	12 55	Stark Condè Syrah SA	14 65
Cordillera Sauvignon Blanc CH	12 55	Antinori Rosso IT	14 65

Rosé wine

Hampton Water FR	13 60
--------------------	---------

Champagne	0,1L 0,75L
Lallier R.20 Brut	21 120
Lallier Rosé	22 190

Non-alcoholic wines	0,15L 0,75L
St. Antony Riesling Sekt DE	12 50
Torres Natureo blanco	
Mascato D´ Alexandria 2023 SP	12 50
Torres Natureo tinto	
Garnacha, Syrah 2023 SP	12 50