CATALINA

SPECIAL MENU

ROASTED ARTICHOKE
Potato cream | Crispy leek |
Bottarga

ARTICHOKE RISOTTO
Pecorino | roasted almonds

POACHED PEAR
White wine I white chocolate I
strawberry sorbet

3-COURSE MENU
60

WINE PARING
25

Seasonal cocktail:

SONNY BOY

Olong infused Japanese Whisky I Crème de Cassis
I Yuzu I Soda water

16

STARTERS

CHICKPEA SOUP 12
Calamaretti | crispy chickpeas | chili oil

WARM RADICCHIO TARTLET 15
Radicchio Tardivo | Gorgonzola | Walnut Honey

FRIED OCTOPUS 24
Jerusalem artichoke | colorful Swiss chard | Sarmoriglio oil

SMOKED DUCK SALAD 24
Lamb's lettuce | Pomegranate | Crispy goat cheese |
Orange | Fennel | Balsamic reduction

BEEF TARTARE 80G 22
Pancarré | Mustard sauce | Red cabbage salad | Capers |
Cress

CATALINA

MAIN COURSES

CHESTNUT TAGLIATELLE 25
Veal ragout | Parmesan cheese | Black cabbage

RICOTTA-GNOCCHI 20
Date tomato sauce | smoked provola cheese | basil oil

Davide Florio: "Our pasta specialties are made in-house with the utmost care and passion."

BEEF FILLET 200G 36
Rosemary potatoes | Broccoli | Ginger | Port wine sauce

RACK OF LAMB 35
Herb crust | Beans | Lyoner potatoes | Carasau bread | Sauce

SEA BASS 34
Calamari | Cherry tomatoes | Spring onions | Bottarga | Spinach

Flambéed VEGAN VEGETABLE ROLL 23
Savoy cabbage | Carrot | Parsnip | Yellow and green zucchini | Potato | Morels

BOUILLABAISSE-STYLE

Squid | Octopus | Shrimp | Mussels | Sea bass | Garlic bread

27

DESSERTS

COFFEE & ORANGE 12
Chocolate coffee mousse | Citrus gel | Orange sablé

WARM CHOCOLATE CAKE 12
vanilla ice cream

PINK 12
Pear I Marshmallow I White Chocolate I Cranberry

3 COURSE MENU

VEGETARIAN	MEAT	FISH
WARM RADICCHIO TARTLET	SMOKED DUCK SALAD	FRIED OCTOPUS
RICOTTA-GNOCCHI	BEEF FILLET	BOULLABAISSE
WARM CHOCOLATE CAKE	COFFEE & ORANGE	PINK
45	70	60

Optional wine pairing: 25

CATALINA
OFFENE WEINE

White wine	0,15L | 0,75L
Dreissigacker Grauburgunder | DE	12 | 55
Terlan Chardonnay | IT	12 | 55
Cordillera Sauvignon Blanc | CH	12 | 55

Red wine	0,15L | 0,75L
Malpastor Crianza Torres | SP	14 | 65
Stark Condè Syrah | SA	14 | 65
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

Information about allergens and additives in our dishes is available upon request from our service staff.
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