



ROCCARIVIERA

STARTERS

Oliven, Chili-Mandeln, Parmigiano ... 12
Olives, chili-almonds, Parmigiano

Vitello Tonnato, Thunfischcreme, frittierte Kapern, Amalfizitrone ... 22
Sliced veal, tuna sauce, fried capers, amalfi lemon

»Fattoush Salat«, Tomaten, Gurken, Romana, Sumach Zwiebeln, Schafskäse, Pita ... 18
Fattoush salad, tomatoes, cucumber, roman heart, sumach onions, sheep cheese

Bœuf Tartare, Wachtelspiegelei, geröstetes Brot ... **klein 22** · **groß 38** · Topping 20 gr Imperial Kaviar ... 68
Beef tartare, quail egg, roasted bread · with Imperial Caviar

Balfego Tuna Tataki, Kräuter-Pfeffer Kruste, Amalfi Zitronen Chutney, Tomaten Ponzu ... 26
Balfego tuna tataki, herbs pepper crust, Amalfi Lemon Chutney, tomato ponzu

1 Pfund Scampi vom Holzkohle-Grill, Fenchel-Peperonata, kalabrische Chili, Oliven ... 39
Charcoal grilled prawns, fennel peppers, chili, olives

2 GANG LUNCH MENU

Vorspeise & Hauptgericht ... 27
Starters & Main

Rocca Flammkuchen, frischer Trüffel,
Crème Fraîche, konfierte Datterini ... 33
*Tarte flambée, seasonal truffle,
crème fraîche, datterini tomato confit*

Hummerbisque, Seafood, Basilikumöl ... 19
Lobsterbisque, seafood, basil oil

PASTA

Strozzapretti, frischer Trüffel, Velouté ... 33
Strozzapretti, seasonal truffle, velouté

Spicy Rigatoni Vodka, San Marzano Tomaten,
Mascarpone, kalabrische Peperoncini,
Tropea Zwiebeln ... 24

»Agnolotti« Piemonteser Ravioli,
Kalbsragout, Jus, Salbei ... 27
Ravioli, veal ragout, jus, sage

CHARCOAL GRILLED SEAFOOD

Seeteufelmedaillons, Krustentierschaum, Spitzkraut, Shiitake ... 36
Monkfish, shellfishsauce, cabbage, shiitake

Seezunge 1 kg »a la Meuniere« Beurre Noisette, Kapern, Zitrone ... 89 (2P)
Sole »a la Meuniere«, beurre noisette capers, lemon

CHARCOAL GRILLED MEAT

»Chiemgauer Wiesenrind« Filet »Café de Paris« oder
»Steak au poivre« Tenderloin 200 gr ... 39 · 300 gr ... 59

»Chiemgauer Wiesenrind« Entrecôte 250 gr ... 42 · 350 gr ... 59

»Burger Royale«, Wagyu, Cheddar, Zwiebel-Chutney, Brioche Bun, Salzgurken, Pommes Frites ... 26
Wagyu, cheddar, onion chutney, brioche bun, salty cucumber, fries

»Vegan Burger« Beyond Meat, Zwiebel-Chutney, Brioche Bun, Salzgurken, Pommes Frites ... 21
Vegan patty, cheddar, onion chutney, brioche bun, salty cucumber, fries

»Poûlet Rôti« ½ tranchiertes Bauernhuhn aus dem Ofen, Grillgemüse, Zitrone, Kräuterbutter ... 29
Grilled ½ farmer's chicken, grilled vegetables, lemon, herb butter

VEGETABLES

»Grigliata di Verdure« Gegrilltes Gemüse,
Pinienkerne, Pistou ... 15
Grilled vegetables, pine seeds, Pistou

Harissa Blumenkohl Steak,
Pimientos de Padrón, Dill-Joghurt ... 17
Harissa cauliflower, pimiento de padrón, dill yoghurt

SAUCES TO SHARE

Hennessy Cognac-Pfefferrahm ... 8

Sauce Bèrnaise ... 6 · Trüffelmayonaise ... 6

Kräuterbutter »Beurre Maître d'Hôtel« ... 5

SIDES

Kartoffelpüree ... 7 · mit frischem Trüffel ... 17
Potato puree · with seasonal truffle

Pommes Frites oder Süßkartoffel-Fries ... 7
French fries or sweet potato fries

Pilav Reis, Kornblumen ... 6
pilav rice, cornflower

DESSERTS

»Rocca Riviera« Tiramisù ... 12

Tonka Bohnen Panna Cotta, Mandarinen, Pistazien ... 12
Tonka bean panna cotta, tangarines, pistacchios