

=====

## STARTERS

=====

**California Lachs** ↕

SESAME | CREAM CHEESE | EDAMAME

Sashimi of pickled salmon with sesame, crunchy  
Edamame, parmesan, ponzu sauce and  
miso cream cheese*SE,SD,F,SO,M***16.90****Apfel** ↕

WALNUT | CHEESE | CRANBERRY

Carpaccio of apples with roastes walnuts,  
cranberries, French roquefort cheese, arugula &  
maple pear vinaigrette Apfelcarpaccio*WA,M***14.90****Rindertatar**

BEEF | CAPER | MUSTARD

Hand cut beef tatar with baby capers, fermented  
mustard seeds, shallots and fresh herbs*SF,G,E,F***19.50****Brotsalat** ↕

NECTARINE | MINT | MOZZARELLA

Italian bread salad with grilled nectarine, olive oil,  
mozzarella, cherry tomatoes, roasted pine nuts  
and fresh mint*M,G,E***16.50****+ Parma ham 7.50**

=====

## S A L A D

=====

**Wanderer Salat** ↕

Mixed salad with house dressing

*E,G,SF,S,SCH***6.90**

=====

## S O U P

=====

**Tomate** ↕

PINE | BASIL | TOMATO

Tomato soup made from Italian roma tomatoes  
with basil oil and mozzarella foam*M***7.50**

===== PASTA & CO. =====

## Schwammerl ♣

GNOCCHI | COGNAC | MUSHROOM

Homemade potato gnocchi in cognac mushroom  
sauce on roasted leek cream with  
seasonal herbs and ricotta

*G,M,E,S,SD*

**23.50**

## Süßwasser

FENNEL | CRAYFISH | PASTA

Fregola sarda with caramellized fennel, roasted  
crayfish, chopped dill & white wine foam

*G,M,E,S,K*

**26.90**

## Blumenkohl ♣ ♣

PISTACHIO | SESAME | LEMON

Roasted cauliflower on Lebanese sauce tarator  
with tahini, lemon, garlic & chopped parsley,  
pistachio and pomegranate

*P,SE,G*

**17.50**

## Kalabrien

PASTA | NDUJA | BURRATA

Conchiglie pasta with hot Nduja cream sauce,  
Italian burrata with crunchy arugula  
and grana padano

*G,M,E,S,SD*

**24.90**

===== BURGER =====

## Seoul Food

CABBAGE | CHICKEN | CHILI

Crunchy Korean fried chickenburger  
with spicy kimchi style BBQ coleslaw,  
fat baby mayo and skinny fries

*G,E,S,M,SE,SO*

**21.50**