

# FABIO

## POP UP

## WEEKLY BUSINESS LUNCH

### MONDAY – FRIDAY

### WEEKLY SPECIAL

**BUCKWHEAT 'QUARK' PIZOKEL 13,90**

Dried plum | alpine cheese | spinach  
crispy onions

### LUNCH MENU

#### BEEF BROTH

Semolina dumplings | chives

OR

#### ITALIAN DESSERT

Chocolate tiramisu in a glass  
with espresso

WITH WEEKLY SPECIAL +3,50

### SPUNTINI & ANTIPASTI

#### BEEF BROTH

Semolina dumplings | chives

6,90

#### SHRIMPS COCKTAIL

Lettuce | avocado

12,90

#### VITELLO TONNATO

Tuna cream | basil

15,90

#### TUNA CRUDO

Ponzu | peanut | cured cucumber | ginger

18,90

#### BEEF TATARE

'Belper Knolle' | pickled vegetables  
potato espuma

16,90

### INSALATE

#### CAESAR LETTUCE HEARTS

Bread chips | Parmesan | cured egg yolk

11,90

### PASTA & RISOTTI

#### BUCKWHEAT QUARK PIZOKEL

Dried plum | Alpine cheese | spinach | crispy onions

13,90

#### MACCHERONI RAGÙ

Tomato ragù | brown butter | chives | Alpine cheese

16,90

#### BASIL GNOCCHI

Basil cream | pine nuts

16,90

#### TRUFFLE SPAGHETTONI

Black truffle | cream velouté | Parmesan

23,90

#### SAFFRON RISOTTO

Braised veal cheek | gremolata jus

16,90

#### RISOTTO BURRATA

Saffron | basil

15,90

### BURGER

+ Fries 4,5 | + truffle fries 8  
+ sweet potato fries 5,9 | + small salad 6

#### THE VIKING

Norwegian fjord salmon patty | Pommery mustard mayo  
cucumber salad | lamb's lettuce | pickled red onions

15,90

#### THE SIR HENRII

180 g dry aged Irish Galloway beef | cheddar | lettuce  
tomato | cucumber | caramelized onion mayo

14,90

#### THE ALCATRAZ

180 g dry aged Irish Galloway beef | cheddar | bacon  
guacamole | red onions | chipotle mayo

15,90

#### THE PURPLE SHROOM BURGER | VEGETARISCH

Soy protein patty | oyster mushrooms | baby leaf salad  
purple curry mayo

14,90

### PESCE

#### ARCTIC CHAR from Lake 'Schliersee'

Red pepper beurre blanc | sauerkraut | potato espuma

24,90

### DOLCI

#### CHOCOLATE TIRAMISÙ

Kahlua mascarpone cream | espresso chocolate sponge  
chocolate crumble

9,00

#### ITALIAN DESSERT

Chocolate tiramisu in a glass with espresso

7,00

#### APPLE TARTE TATIN

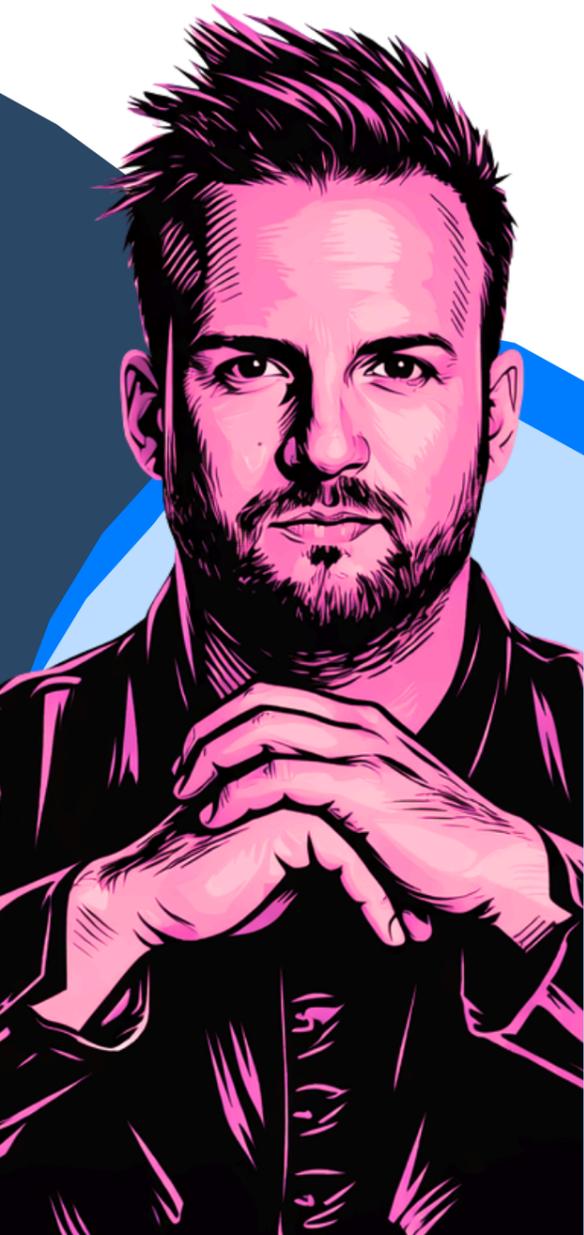
Sour cream ice cream | cereals

12,90

All prices in euros including VAT. For additives and allergens please ask our staff.

# FABIO POP UP

LUNCH  
SATURDAY & SUNDAY



## SPUNTINI

**BREAD & BUTTER** 3 / pers.

Fried onion yogurt butter | pretzel roll  
Tessino bread

**CHEESE FONDUE FOR TWO** 25

Vacherin Mont d'Or – Swiss soft cheese  
braised in its wooden box  
Baby potatoes | pickled vegetables

+ shaved winter truffle 10

**OYSTERS** Poget Oysters from France 4 / pcs.

Shallot vinaigrette | chester bread

**SHRIMP COCKTAIL** 14

Lettuce | avocado

## ANTIPASTI

**VITELLO TONNATO** 17

Tuna cream | basil

**VENISON CARPACCIO** 19

Black pepper | grapes | mushrooms  
black garlic

**SEARED HAMACHI** 19

Yellowtail | seaweed salad | kimchi  
lemongrass

**TUNA CRUDO** 21

Ponzu | peanuts | pickled cucumber | ginger

**TOMATO CEVICHE** 14

Date cherry tomatoes | saffron | basil

**BEEF TARTARE** 18

'Belper Knolle' | pickled vegetables  
potato espuma

## INSALATE

**CAESAR LETTUCE HEARTS** 14

Bread chips | parmesan | pickled egg yolk

## ZUPPE

**VEAL OXTAIL CONSOMMÉ** 13

Veal oxtail ravioli | root vegetables | chives

**SHELLFISH BISQUE** 16

Pike perch | prawns | lobster | tarragon | dill

## GOURMET

**ONSEN EGG** 19

Black truffle | baby spinach | potato espuma

**FOIE GRAS SELECTION** 26

Physalis | yogurt | brioche

## PASTA

**BUCKWHEAT 'QUARK' PIZOKEL** 16

Dried plum | mountain cheese | spinach  
fried onions

**MACCHERONI RAGÙ** 18

Tomato Ragù | brown butter | chives  
mountain cheese

**BASIL GNOCCHI** 18

Basil cream | pine nuts

**TRUFFLE SPAGHETTONI** 26

Black truffle | cream velouté | parmesan

**LOBSTER SPAGHETTONI** 42

Triggered half lobster | lobster butter | bisque  
date tomatoes | basil

## RISOTTI

**BASIL RISOTTO** 18

Burrata | pine nuts

**SAFFRON RISOTTO** 24

Braised veal cheek | gremolata jus

## BURGER

**THE VIKING** 15,90

Norwegian fjord salmon patty | Pommery mustard mayo  
cucumber salad | lamb's lettuce | pickled red onions

**THE SIR HENRII** 14,90

180g dry aged irish Galloway beef | cheddar | salad  
tomato | cucumber | caramelized onion | mayo

**THE ALCATRAZ** 15,90

180 g dry aged Irish Galloway beef | cheddar | bacon  
guacamole | red onions | chipotle mayo

**THE PURPLE SHROOM BURGER | VEGETARISCH** 14,90

Soy protein patty | oyster mushrooms | baby leaf salad  
purple curry mayo

## CONTORNI

**FRIES** 4,50

**TRUFFLE FRIES** 8,00

**SWEET POTATO FRIES** 5,90

**SMALL SALAD** 6,00

## CARNE GRIGLIATA

**CHATEAUBRIAND FOR TWO** 89

Port wine jus and brown butter hollandaise | fries | baby leaf salad

## PESCE

**ARCTIC CHAR** from Lake 'Schliersee' 31

Red pepper beurre blanc | sauerkraut | potato espuma

## DOLCI

**CHOCOLATE TIRAMISÙ** 9 **APPLE TARTE TATIN** 15

Kahlua mascarpone cream | espresso chocolate sponge | cereals

chocolate crumble **GRUYÈRE CRÈME BRÛLÉE** 14

Red currant Sorbet

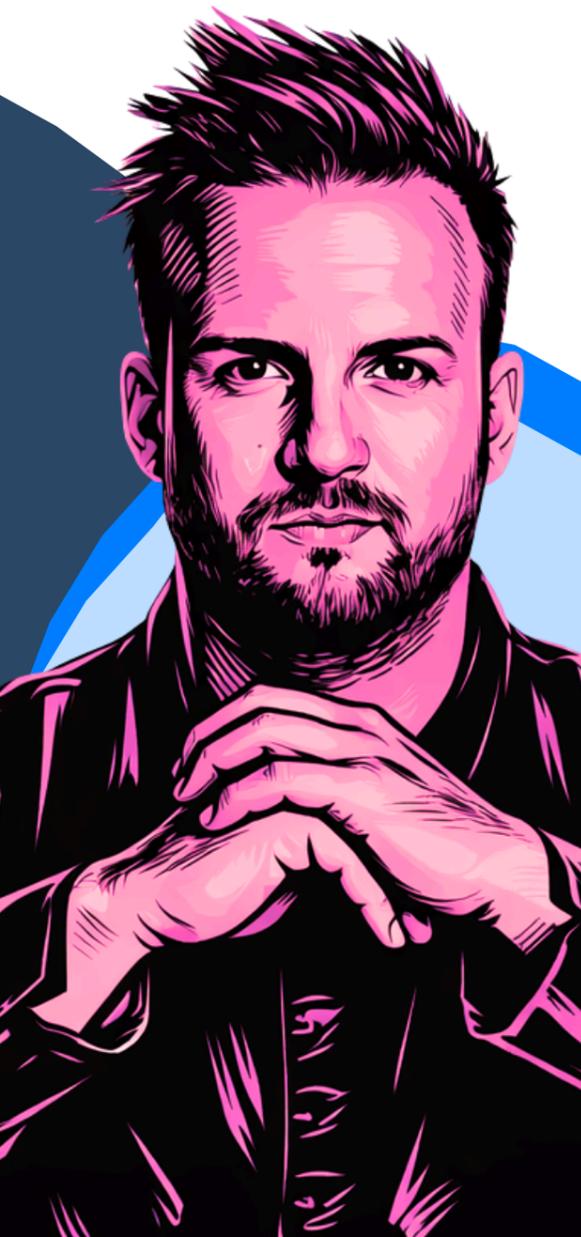
**ITALIAN DESSERT** 7 **CHEESE TRILOGY** 18

Chocolate tiramisù in a glass with  
an espresso

from Affineur Waltmann  
House made nut bread | quince  
mustard | house made dried plum  
cream

# FABIO POP UP

**DINNER**  
MONDAY - SUNDAY



## SPUNTINI

**BREAD & BUTTER** 3 / pers.

Fried onion yogurt butter | pretzel roll  
Tessino bread

**CHEESE FONDUE FOR TWO** 25

Vacherin Mont d'Or – Swiss soft cheese  
braised in its wooden box  
Baby potatoes | pickled vegetables

+ shaved winter truffle 10

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Shallot vinaigrette | chester bread

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Lettuce | avocado

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black garlic

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Yellowtail | seaweed salad | kimchi  
lemongrass

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Date cherry tomatoes | saffron | basil

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potato espuma

## INSALATE

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Bread chips | parmesan | pickled egg yolk

## ZUPPE

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Veal oxtail ravioli | root vegetables | chives

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Braised veal cheek | gremolata jus

## CARNE BRASATA

**VENISON STEW** 31

Sour cream | pickled winter vegetables | celery purée | sour cherries

**BRAISED BEEF CHEEK** 29

Bramata | glazed carrots

**PORK BELLY** 26

Pointed cabbage salad | baby potatoes | caramelized shallots

**SHORT RIBS** 28

Celeriac purée | bean cassoulet | spring onion

**SPARE RIBS** from Hallesche country pork 24

Chili mayonnaise | pointed cabbage | fried onions

**GRIGLIATO CHATEAUBRIAND FOR TWO** 89

Port wine jus and brown butter hollandaise

## CONTORNI

**BABY LEAF SALAD** 6 **POINTED CABBAGE SALAD** 4

**GLAZED CARROTS** 4 **OVEN POTATOES** 4

**POTATO GRATIN** 5 with herb sour cream

**BRAMATA** 5 **BEAN CASSOULET** 5

Swiss Polenta **CELERY PURÉE** 4

## PESCE

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Red pepper beurre blanc | sauerkraut | potatoespuma

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Kahlua mascarpone cream | Sour cream ice cream | cereals

espresso chocolate sponge **GRUYÈRE CRÈME BRÛLÉE** 14

chocolate crumble Red currant Sorbet

**ITALIAN DESSERT** 7 **CHEESE TRILOGY** 18

Chocolate tiramisù in a glass with an espresso from Affineur Waltmann House made nut bread | quince mustard | house made dried plum cream