

# FABIO POP UP



## SPUNTINI

**BREAD AND BUTTER** 3 / Pers.  
Fried onion yogurt butter | Pretzel roll focaccia

**CHEESE FONDUE FOR TWO** 25  
Vacherin Mont d'Or – Swiss soft cheese served warm in a wooden bowl, accompanied by baby potatoes and pickled vegetables.

+ Shaved winter truffle 10

**OYSTERS** Poget oysters originating from France 4 / Piece  
Shallot vinaigrette | Chester loaf

**SHRIMP COCKTAIL** 14  
Lettuce | Avocado

## ANTIPASTI

**VITELLO TONNATO** 17  
Tuna cream | Basil

**VENISON CARPACCIO** 19  
Black pepper | Grapes | Fungi | Black garlic

**FLAMED HAMACHI** 19  
Yellowfin mackerel | Seaweed salad | Kimchi | Lemongrass

**TUNA CRUDO** 21  
Ponzu | Peanut | Pickled Cucumber | Ginger

**TOMATO BEVICHE** 14  
Date Cherry Tomato in Saffron in Basil

**BEEF TARTARE** 18  
Belper Knolle, pickled vegetables, and potato espuma.

## SALADS

**HEARTS OF ROMAINE LETTUCE** 14  
Bread crisps | Parmesan cheese | Cured egg yolk

## ZUPPE

**VEAL OXTAIL CONSOMMÉ** 13  
Veal oxtail ravioli | root vegetables | chives

**SHELLFISH BISQUE** 16  
Pike perch | prawns | lobster | tarragon | dill

## GOURMET

**ONSENEI** 19  
Black truffle | Baby spinach and potato espuma

**FOIE GRAS VARIATION** 26  
Physalis | Yogurt | Brioche

## PASTA

**BUCKWHEAT 'QUARK' PIZOKEL** 16  
Dried plum | Alpine cheese | Spinach | fried onions

**MACARONI WITH RAGÙ** 18  
Tomato ragù | brown butter | chives | alpine cheese

**BASILIKUMGNOCCHI** 18  
Basil cream | Pine nuts

**TRUFFLE SPAGHETTONI** 26  
Black truffle | Cream velouté | Parmesan cheese

**LOBSTER SPAGHETTONI** 42  
Boneless half lobster | Cherry tomato bisque | Basil

## PESCE

**CHAR FILLET** from Schliersee 31  
Red Pepper Beurre Blanc  
Sauerkraut | Potato foam

## CARNE BRASATA

**VENISON STEW** 31  
Sour cream | Fermented winter vegetables | Celery purée | Tart cherries

**OXCHEEK** 29  
Bramata | glazed carrots

**PORK BELLY** 26  
Pointed cabbage salad | New potatoes | Caramelized shallots

**SHORT RIBS** 28  
Celery purée | Bean cassoulet | Spring onions

**SPARE RIBS** from the Halle Landrace swine 24  
Chili aioli | Pointed cabbage | Sautéed onions

**GRILLED CHATEAUBRIAND FOR TWO** 89  
Port wine reduction and brown butter hollandaise

**ARGENTINIAN GRAIN-FED TENDERLOIN // DEVESA** 41  
180g 31 250g

## SIDES

**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

## DESSERT

**CHOCOLATE TIRAMISU** 9 **APPLE TARTE TATIN** 15  
Kahlua-Mascarpone Cream  
Espresso Chocolate Biscuit  
Chocolate Crumble  
Sour cream ice cream and grains

**ITALIAN TABLE SETTING** 7 **SVENJA'S ROCHER** 15  
Chocolate tiramisu served in a glass alongside an espresso.  
Pear, waffle ice cream, nougat, dark chocolate

**SORBET OF THE WEEK** 6 **CHEESE TRILOGY** 18  
Altering varieties of homemade sorbet  
from the affineur Waltmann  
Homemade nut bread | Quince mustard |  
Homemade dried plum spread

# FABIO

## POP UP LUNCH



## STARTER

**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 a wooden bowl, baby potatoes, pickled vegetables  
+ Shaved winter truffle 10

**OYSTERS** Poget oysters from France 4 / Piece  
Shallot vinaigrette | Chester bread

**SHRIMPS COCKTAIL** 14  
Lettuce | Avocado

**WEEKLY STARTER**  
please ask our staff

## ANTIPASTI

**VITELLO TONNATO** 17  
Tuna cream | Basil

**TUNA CRUDO** 21  
Ponzu | Peanut | Pickled Cucumber | Ginger

**TOMATENVICHE** 14  
Date Cherry Tomato In Saffron In Basil

**BEEF TATAR** 18  
Belper Knolle | pickled vegetables potato espuma

## SALADS

**CAESAR LETTUCE HEARTS** 14  
Bread chips | Parmesan | Cured egg yolk

## PASTA

**BUCKWHEAT 'QUARK' PIZOKEL** 16  
Dried plum | Mountain cheese | Spinach | Fried onions

**MACARONI RAGÙ** 18  
Tomato ragù | brown butter | chives | mountain cheese

**BASILIKUMGNOCCHI** 18  
Basil cream | Pine nuts

**TRUFFLE SPAGHETTONI** 26  
Black truffle | Cream velouté | Parmesan

**LOBSTER SPAGHETTONI** 42  
Boneless half lobster | Bisque cherry tomatoes | Basil

## WEEKLY SPECIAL

**WEEKLY DISH**  
please ask our staff

## GRILLED MEAT

**CHATEAUBRIAND FOR TWO** 89  
Port wine jus and brown butter hollandaise  
Fries In Baby Leaf Salad

**STEAK FRITES** 29  
180g beef fillet, peppercorn cream sauce  
French Fries

## FISH

**CHAR FILLET** from Schliersee 31  
Red Pepper Beurre Blanc  
Sauerkraut | Potato Spuma

## BURGER

**THE VIKING** 15,90  
Norwegian fjord salmon patty | Pommery mustard mayo | Cucumber salad | Lamb's lettuce | Pickled red onions

**THE SIR HENRY** 15,90  
180g dry-aged Irish Galloway beef | Cheddar | Lettuce | Tomato | Cucumber | Caramelized onion mayo

**THE ALCATRAZ** 14,90  
180g dry aged irisches Galloway Rind | Cheddar | Bacon Guacamole | rote Zwiebeln | Chipotle Mayo

**THE PURPLE SHROOM BURGER | VEGETARISCH**  
Soy Protein Patty In Oyster Mushrooms In Babyleaf Lettuce Purple Curry Mayo

## SIDES

**FRENCH FRIES** 4,50

**TRUFFLE FRIES** 8,00

**SWEET POTATO FRIES** 5,90

**SMALL SALAD** 6,00

## DESSERT

**CHOCOLATE TIRAMISU** 9  
Kahlua-Mascarpone Cream  
Espresso Chocolate Biscuit  
Chocolate Crumble

**APPLE TARTE TATIN**  
Sour cream and cereals

**ITALIAN PLACE SETTING** 7  
Chocolate tiramisu in a glass with  
an espresso

**WEEKLY DESSERT** 6  
please ask our staff

**CHEESE TRILOGY** 18  
from the affineur Waltmann  
Homemade nut bread | Quince mustard |  
Homemade dried plum cream

**WEEKEND ONLY**