


HUP EET

Dinner: 18:00 - 21:00 hrs

STARTERS



 Carpaccio of tenderloin 12,50	
basil pesto - truffle cream - parmesan cheese - rocket	
Suckling pig roast beef 9,75	
mustard cream - parmesan crisps	
Salmon tartare blinis & torpedo shrimp 11,75	
fennel - lime cream - citrus pearls	
Burrata mozzarella  10,50	
tomato - rocket - vinegar syrup - pine nuts	
Potato and leek soup  6,50	
herb croutons - truffle oil	
Italian tomato soup  6,25	
basil pesto - mascarpone cheese	
Assorted pull-apart bread; corn, white and multigrain  5,50	
tomato tapenade - truffle cream - olive oil	

SALADS

Eastern chicken salad 14,50	
yakitori - wakame - radish - wasabi cream - furikake - cashew nuts - yakitori	
Beetroot salad  13,75	
gorgonzola cheese - balsamic vinegar - roasted nuts	
Smoked salmon salad 15,50	
arugula - capers - sun-dried tomato - red onion - fennel on sweet and sour - mustard dill dressing	

MAIN DISHES





(served with french fries and salad)

Duo of veal 26,00	
grilled veal escalope - poached succade - jus	
Surf & Turf 25,00	
2 beef medallions - king prawns - mild spicy sauce	
 Guinea fowl supreme 22,50	
sous vide guinea fowl - serrano ham - rosemary - infused gravy	
Pulled chicken Yakitori 19,75	
stir-fry vegetables	
Halibut fillet 24,50	
tomato - tarragon sauce	
Rosé grilled tuna fillet with sesame 23,25	
gremolata - caponata (Sicilian ratatouille)	
Roasted aubergine  19,75	
ratatouille stuffing - gorgonzola gratin	

FRESH PASTA

Linguine aglio e olio  10,75	
garlic oil - smoked chili pepper - parsley - pecorino cheese - arugula	
Prawn linguine 16,50	
prawns (peeled) - garlic oil - red pepper - spinach - parmesan cheese - arugula	
Spaghetti Bolognese 14,75	
tomato meat sauce - parmesan cheese - arugula	
Chicken tagliatelle 14,75	
fried chicken breast - rocket - wild mushroom sauce - parmesan cheese	
 Tagliatelle salmon 16,75	
salmon fillet - cream sauce - basil pesto - zucchini - parmesan cheese - arugula	

PIZZAS FRESH FROM THE OVEN

Pizza Margherita  9,00	
tomato sauce - mozzarella - sliced tomatoes - oregano	
Pizza Tonno 13,50	
tomato sauce - mozzarella - tuna - red onion - black olives - capers	
Pizza Vegetarian  11,00	
mozzarella - grilled zucchini & eggplant - artichoke - red onion - oregano - sun-dried tomato - black olives	
 Pizza pulled chicken 14,00	
tomato sauce - mozzarella - pulled chicken - red onion - mushrooms - oregano	
Pizza Quattro formaggi  13,00	
tomato sauce - mozzarella - pecorino cheese - gorgonzola - goat cheese - oregano	
Pizza Quattro stagioni 11,75	
tomato sauce - mozzarella - farmer's ham - pepper - salami - red onion	
Pizza Salami 11,00	
tomato sauce - mozzarella - salami - bell pepper - black olives - tomato - garlic oil	
Pizza Prosciutto di Parma 13,00	
tomato sauce - mozzarella - parma ham - rocket - parmesan cheese	
Topping supplement per item 0,75	

KIDS

Pizza Bambino 6,50	
kids' pizza selection	
Spaghetti Bolognese 6,50	
meat - tomato sauce	
HUP BOX 7,75	
frikandel / croquette / chicken nugget + fries - healthy snack - surprise	
Steak and chips 11,75	
80 gram steak - chips - vegetables	

SWEET SEDUCTIONS

Dame Blanche 2.0 7,50	
vanilla ice cream special - home-made chocolate sauce - white chocolate fudge - whipped cream	
Apple tarte tatin 8,50	
warm cinnamon ice cream - whipped cream	
 Chocolade mousse 7,25	
dark chocolate mousse - raspberry sorbet - meringue	
Assortment of four international cheeses 11,00	
fig bread - Rinse apple syrup - walnuts	
Crème brûlée 7,75	
almond paste - ice cream - brandied sultanas	
Coffee complete 7,25	
coffee, espresso or tea - sweet treats	
Kids' ice cream 4,75	

Do you have any special dietary requirements or allergies? Just let us know and we'll make sure that everyone is able to enjoy a fantastic meal.