

Abendkarte – Hotel Nagalu

Vorspeisen

Vorspeisensalat – € 7 (C,E,L,M)

Burrata – € 14 (E, G)

Rucola, Tomaten, Basilikumpesto

Rinder Carpaccio – € 22 (C, L, M)

Thunfisch Paté – € 18 (D,L,G)

Knuspriger Oktopus – € 13 (A, B, D)

Erbsencreme, Oliven

Karottencreme Suppe / Ingwer – € 9 (L)

Rinder Suppe – € 7 (A,L)

Nudeln, Gemüse

Fleisch

Wienerschnitzel vom Kalb – € 29 (A,C,G,M)

Petersilienkartoffeln, Preiselbeeren

Tagliata vom Rind – € 35 (G, C, L)

Vogelsalat, Spargel, Sauce Hollandaise

Roastbeef Steak – € 33 (A, F, G, L, O)

Kräutersaitlinge, Süsskartoffelpuree, Jus

Beef Burger – € 29 (A,C,E,G,M,P,H)

Salat, Tomate, Essiggurke, Coleslaw, Cheddar, Wedges

Thaicurry Risotto – € 22 (G,L)

Hühnerstreifen

Fisch

Thaicurry Risotto – € 24 (G,L,D)

Garnele

Lachsfilet – € 28 (D,G,O)

Safranrisotto, getrocknete Tomate

Forellen Filet – € 26 (A, B, D, G, L)

Karfiol Crème, Zucchini

Fisch Burger – € 27 (A, B, C, D, G, H, M, P)

Aioli Sauce, Rucola, Tomate, Cheddar, Wedges

Schwarzer Sepia Risotto – € 23 (B, D, G, L, O)

Vegetarisch

Veggie Burger – € 25 (A,C,E,G,M, P,H)

Salat, Tomate, Essiggurke, Coleslaw, Cheddar, Wedges

Hausgemachte Tagliatelle – € 23 (A,C,G)

Pilze, Trüffel

Spaghetti aglio e oglio – € 17 (A)

Gefüllte Aubergine – € 24 (L)

Quinoa, Romanesco Sauce, Gemüse

Thaicurry Risotto – € 20 (G,L,D)

Kinderkarte

Spaghetti Tomatensauce – € 8 (A,L)

Spaghetti Bolognese – € 10 (A,L,G,O)

Fischstäbchen – € 9 (A,C,G)

Pommes

Kinderschnitzel vom Huhn – € 13 (A,C,G)

Pommes

Portion Pomme – € 5

Portion Gemüse – € 5

nagalu
HOTEL GARNI

Nachspeise

Éclairs – € 10 (A, C, G)

Pistaziencreme, Himbeeren

Vegan Raw Coconut Cheesecake – € 9 (E)

Crème Brulée – € 7 (C, G)

Tiramisu – € 8 (A, C, G)

Eisbecher vom Bauern – € 3,50 (F, G, E)

Schoko/Vanille/Erdbeere/Karamell

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Starters

Starter Salad – € 7 (C,E,L,M)

Burrata – € 14 (E, G)

arugula, tomatoes, basil pesto

Beef Carpaccio – € 22 (C, L, M)

Tuna Paté – € 18 (D, L, G)

Crispy octopus – € 13 (A, B, D)

Pea cream

Carrot cream soup / ginger – € 9 (L)

Beef soup – € 7 (A, L)

noodles, vegetables

Meat

Wienerschnitzel of veal – € 29 (A,C,G,M)

Potatoes, cranberries

Beef Tagliata – € 35 (G,C,L)

potatoes and lamp lettuce salad, asparagus, Sauce hollandaise

Roastbeef Steak – € 33 (A,F,G,L,O)

Mushrooms, mashed sweet potato, Jus

Beef Burger – € 29 (A,C,E,G,M,P,H)

lettuce, tomato, pickles, coleslaw, cheddar, wedges

Thai curry risotto – € 22 (G,L)

chicken

Fish

Thai curry risotto – € 24 (G,L,D)

shrimp

Salmon fillet – € 28 (D,G,O)

safranrisotto, dried tomatoes

Trout fillet – € 26 (A, B, D, G, L)

Cauliflower cream, zucchini

Fish Burger – € 27 (A, B, C, D, G, H, M, P)

Aioli Sauce, rocket salad, tomato, Cheddar, Wedges

Black sepia risotto – € 23 (B, D, G, L, O)

Vegetarian

Veggie Burger – € 25 (A,C,E,G,M,N,P,H)

lettuce, tomato, pickles, coleslaw, cheddar dip, sweet potatoe fries

Homemade Tagliatelle – € 23 (A,C,G)

Mushrooms, truffle

Spaghetti aglio e oglio – € 17 (A)

Stuffed aubergine – € 24 (L)

quinoa, Romanesco sauce, vegetables

Thai curry risotto – € 20 (G,L,D)

Children Menu

Spaghetti Tomatosauce – € 8 (A,L)

Spaghetti Bolognese – € 10 (A,L,G,O)

Fisch Sticks – € 9 (A,C,G)

french fries

Chicken Schnitzel for kids – € 13 (A,C,G)

french fries

French Fries € 5

Vegetable – € 5



Dessert

Éclairs – € 10 (A,C,G)

Pistachio cream, raspberry

Vegan Raw Coconut Cheesecake – € 9 (E)

Crème Brulée – € 7 (C,G)

Tiramisu – € 8 (A,C,G)

Ice Cream from the farmer – € 3,50 (F,G,E)

chocolate/vanilla/strawberry/caramel

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