



ST.VALENTINO

SINCE 1999

Brunch & Dinner

Where Love is served as food

BRUNCH UNTIL 3 p.m.

CROISSANT

- with pistachio or chocolate-hazelnut cream

CURD CHEESE CREAM

with mashed raspberries

CURD CHEESE DUMPLINGS

with sour cream and butter sauce, choose fried or boiled

CURD CHEESE PUDDING

with sour cream and mashed raspberries

ORGANIC OATMEAL PORRIDGE

with Chia seeds, flax seeds, fruits, berries.

With mashed raspberries or maple syrup, or nuts butter

ORGANIC BUCKWHEAT PORRIDGE

with avocado, zucchini, carrots, POACHED or fried egg

Add an Extra:

fried bacon

salted salmon | canned tuna with mushrooms

AVOCADO TOAST

- SOURDOUGH bread, tomato salsa, mashed avocados, organic POACHED or scrambled eggs, traditional yellow hollandaise sauce or green sauce flavored with spinach, chili oil, hazelnuts, microgreens

Add an Extra:

• fried bacon

• salted salmon | PARMA ham

- SOURDOUGH bread, mashed avocados, beetroot pesto, goat cheese, radishes, roasted sesame seeds, microgreens, hazelnuts

Add an Extra: POACHED egg

ORGANIC EGGS BENEDICT (2 eggs)

with butter waffle, garlic greek yoghurt, traditional yellow hollandaise sauce or green sauce flavored with spinach, microgreens, grated hard cheese

Add an Extra:

• salted salmon

• PARMA ham

• baked bacon

• POACHED egg

ORGANIC EGGS WITH BACON

CLASSIC SHAKSHUKA

organic eggs with baked vegetables, tomato salsa, peppers, onions, garlic, chili oil, microgreens

Add an Extra: Chorizo sausage | Cooked ham | Baked bacon
PARMA ham

“VALENTINO” BREAKFAST

baked duck sausage, tomato salsa, beans, baked egg, baked mushrooms, chili oil, microgreens

OMELETTE FROM ORGANIC EGGS

Add an Extra: Mozzarella | Mushrooms |
Green peas with mayonnaise | Vegetables |
Spinach | Cooked ham | Baked bacon
PARMA ham

PANCAKES:

- with cottage cheese and mashed raspberries (2 pcs.)

Add an Extra: caramelized

- with ham and cheese (2 pcs.)

Price, €

GREEN SHAKES

7

MATCHA - MANGO

Matcha, mango, spinach, strawberries, bananas

HEALTHY

Spinach, orange juice, sunflower sprouts, mango, bananas

PROTEIN SHAKE

Plant-based milk, bananas, walnuts or almonds, mango, dates, protein

2.5

4.5

7.5

10

11

8

9

3.5

4

12

3.5

4

12

2

10

4

4

3.5

2

10

12

3.5

4

15

10

3.5

4

10

+2

12

A LA CARTE

from 12 p.m.

APPETIZERS

HOMEMADE St. VALENTINO BREAD

4.5

WITH HOMEMADE “AIOLI” CONDIMENT

BREAD CONDIMENTS

4

Optional: Pepper - Romesco | Eggplant | “Aioli”

MARINATED OLIVES

7

MUSHROOM ARANCINI

8

truffle and confit garlic Aioli, hard cheese

MEAT AND CHEESE PLATE (for 2-4 person)

19

with olives, nuts, homemade condiments, “Focaccia” bread

“TACOS”

15

Mashed avocados, shrimp, romaine lettuce, radishes,
“Sriracha” mayonnaise, pickled onions

“PIL-PIL” SHRIMP

16

with garlic, chili pepper, bread

BEEF TARTARE

16

aged beef tartare, boletus emulsion, homemade
truffle fries, parsley sprinkling, chive oil

BEEF CARPACCIO,

16

hard cheese cream, mustard, hard cheese shavings, pine nuts

TUNA TARTAR

18

with avocados, fresh cucumbers, salad, rhubarb-PONZU sauce

SALAD

SALAD WITH SALTED SALMON

15

fresh vegetables, salted salmon pieces,
shrimp, olives, soy-lemon sauce

OVEN-BAKED BEETROOT SALAD

15

WITH BAKED GOAT CHEESE,

rucola, fresh cherry tomatoes, pine nuts, olive oil and lemon sauce

CAESAR SALAD WITH CHICKEN FILLET

16

chicken fillet, Romaine lettuce, mustard,
anchovy sauce, hard cheese

Add an Extra: POACHED egg

2

GRILLED SOUS VIDE DUCK SALAD

17

fresh lettuce leaves, cherry tomatoes, caramelized beets,
grilled Sous Vide duck breast, pears, balsamic caramel sauce

TUNA TARTARE BOWL

18

crispy quinoa seeds, lentils, beets, avocados, “Edamame” beans,
Brussels sprouts, tuna tartare, pickled onions, radishes, paprika-Romesco
dressing, chili oil, seeds, hazelnuts, microgreens

SOUPS

SOUP OF THE DAY (please ask the waiter)

6

SEAFOOD SOUP

12

we have been making every thursday since 1999

FIRST COURSES

CELERY ROOT ROAST

MISO sauce, caramelized celery puree, chickpeas, roasted, chopped hazelnuts, green oil, sprouts

WARM, CRISPY GREENS VEGETABLES WITH PEA CREAM

broccoli, asparagus, pea pods, zucchini, Brussels sprouts, pea cream, balsamic vinegar and olive oil sauce

Add an Extra:

- with grilled salmon fillet
- with grilled duck fillet

FRIED PULLED DUCK “CONFIT” ON POTATO PANCAKE

with pepper sauce, cranberry chutney, salad

PASTA

(for those who are gluten intolerant, we offer quinoa flour spaghetti | You can also choose durum wheat pasta - please inform the staff)

- **CARBONARA** – with traditional GUANCIALE, egg, cheese sauce
- **WITH WILD MUSHROOMS**, truffle-cream sauce, hard cheese
- **WITH DUCK FILLET**, cowberries, cream sauce, hard cheese
- **WITH OCTOPUS**, semi-dried tomatoes, piquant mini peppers, “Nduja”, tomato sauce (subtly spicy)
- **GNOCCHI** with burnt butter sauce, mushrooms (boletus, chanterelles, Portobello), roasted hazelnuts, hard cheese

HOMEMADE RAVIOLI

- **WITH RICOTTA**, stracciatella cheese, spinach filling, white wine, sage, pine nut sauce, hard cheese
- **WITH BEEF FILLING**, boletus – cream sauce, sesame

MAIN COURSES – FISH

HALIBUT STEAK

with lobster-shrimp sauce, boiled-baked young potatoes, baked chinese cabbage Turnip, steamed Romanesco broccoli

GRILLED OCTOPUS

with blue potato cream, baked young potatoes, sun-dried cherry tomatoes, Nduja – honey sauce, smoked paprika powder

MAIN COURSES – MEAT

SOUS VIDE VEAL CHEEK

mashed potatoes flavored with truffles, red wine sauce, asparagus

BAKED DUCK BREAST

with roasted parsnip puree, baby carrots, Teriyaki – blackberry sauce, parsnip crisps, chive oil, blackberries

BEEF STEAK

with boiled, fried potatoes and fresh vegetables.

Sauces of choice: red wine or wine and green pepper

SIDE DISHES

16	FRESH VEGETABLES	7
16	GRILLED VEGETABLES zucchini, peppers, eggplant, sweet potatoes, corn, “Portobello” mushrooms	9
	BAKED BRUSSELS SPROUTS with garlic	7
	BOILED – BAKED YOUNG POTATOES WITH ROSEMARY	5
7 10	FRIED POTATO SLICES	5

DESSERTS

16	TIRAMISU classic Italian dessert	7
	CHOCOLATE LAVA CAKE with warm, flowing pistachio cream inside and homemade Italian pistachio or Stracciatella ice cream	8
	PAVLOVA meringue with pistachio - Mascarpone cream and berries	8
15	HOMEMADE VALENTINO ICE CREAM Milk ice cream Stracciatella Chocolate Strawberry Pistachio 1 flavor – 4 2 flavors – 6 3 flavors – 8	

SOFT DRINKS

17	Mineral water GALVANINA (natural carbonated)	355 ml 3.9
	Mineral water ACQUA PANNA S. PELEGRINO (natural carbonated)	750 ml 5.9
	FRESHLY SQUEEZED JUICE 200 ml	
	Apple Carrot	5
15	Orange Grapefruit	6
16	JUICE “PFANNER” (glass bottle) Orange Mango Apple Tomato	200 ml 4.5
	HOMEMADE LEMONADE Passion fruit Mango	330 ml 4.5 500 ml 6
28	ORGANIC “GALVANINA” LEMONADES Red orange Grapefruit Mandarin Mandarin – Fig Lemon Pomegranate Red orange, black carrot, blueberry BIO Cola	355 ml 4.5
29	„COCA-COLA“ “COCA-COLA ZERO” „FANTA“ „SPRITE“ TONIC “SCHWEPES”	250 ml 4.5
	KOMBUCHA Original Pink Basil	330 ml 5
	ACALA – organic sparkling tea drink Flavors: Mimosa Spritz White wine Rose wine	330 ml 6.9

COFFEE | TEA

29	ESPRESSO	2.8
	* BLACK COFFEE WITH MILK	3.5
29	* CAPPUCCINO	3.7
	* LATTE FLAT WHITE	4
	* CARAMEL LATTE	4.5
	* PISTACHIO LATTE	5
32	COFFEE AFFOGATO with double ESPRESSO and ice cream	5.5
	TEA Black Green Green with ginseng Green with jasmine Fruit Herbal	4.5
	MATCHA (organic “Ceremonial”)	4.5
	* MATCHA LATTE (warm cold)	5
	Strawberry Raspberry Caramel Pistachio	+1
	GINGER – LEMON TEA WITH HONEY	5
	SEA BUCKTHORN TEA	5
	* Plant milk for choice: Peas Oats	

* Information about drinks / dishes which may contain allergens or substances causing intolerances and GMO, ask your serving staff.



www.stvalentino.it