

da bujo

mediterranean genießen



STARTERS

- 01 *Antipasto da Bujo for two*
Chef's selection of starters with soup of the day 17,50€
- 02 *Antipasto vegetale della vetrina*
Vegetarian starters from the buffet 8,50€
- 03 *Il prosciutto di parma con melone*
Sliced Parma ham with melon and a fruit garnish 8,50€
- 04 *La Mozzarella alla caprese*
Mozzarella with sliced tomatoes, basil and rocket 8,00€
- 05 *Il carpaccio di filetto di manzo*
Wafer-thin fillet of beef slices with mushroom, basil,
finely grated Parmesan and rocket 9,50€
- 06 *I gamberoni rosolati sulla rucola*
Fried scampi served on a bed of rocket with garlic,
cherry tomatoes and a creamy Balsamic dressing 10,80€
- 07 *Antipasto misto all' italiana*
Mixed Italian-style starters 10,50€

SOUPS

- 08 *Il minestrone Lombardo*
Lombardy-style vegetable soup 4,50€
- 09 *La crema di pomodoro con basilico*
Delicate tomato soup with basil 4,00€

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SALADS

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|----|--|-------|
| 10 | <i>Insalata mista</i>
Mixed salad with cucumber, tomato, carrot, pepper and onion | 6,00€ |
| 11 | <i>Insalata mista all' italiana</i>
Green salad with cucumber, tomato, ham, cheese and eggs | 8,00€ |
| 12 | <i>Insalata di rucola e parmigiano</i>
Rocket salad with grated Parmesan, pine nuts and cherry tomatoes | 8,50€ |
| 13 | <i>Insalata alla Nizzarda</i>
Mixed salad with tuna, egg, and red onion | 8,00€ |
| 14 | <i>Fitness-Salad</i>
Mixed salad with fried turkey strips | 8,00€ |

All salads are served with
an Italian dressing.



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PASTA

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|----|---|--------|
| 16 | <i>Spaghetti alla Carbonara</i>
Spaghetti with fried bacon and egg in a creamy sauce | 8,00€ |
| 17 | <i>Tagliatelle del Pastore</i>
Tagliatelle with scampi and sheep's cheese in a creamy herb sauce | 11,80€ |
| 18 | <i>Spaghetti con Scampi</i>
Spaghetti with scampi, oven-baked in a creamy tomato sauce | 11,50€ |
| 19 | <i>Tortellini al forno</i>
Tortellini with ham, mushrooms and peas, oven-baked
in a creamy tomato sauce with cheese | 9,00€ |
| 20 | <i>Pennette all' Arrabiata</i>
Pennette pasta with garlic, spicy pepperoni and tomato sauce | 7,50€ |
| 21 | <i>Maccheroni al Gorgonzola</i>
Macaroni with a creamy Gorgonzola sauce | 8,00€ |



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PIZZAS

- | | | |
|----|---|--------|
| 24 | <i>Pizza Margherita</i>
with tomato sauce, mozzarella, basil and diced tomatoes | 7,00€ |
| 25 | <i>Pizza da-Bujo</i>
with tomato sauce, mozzarella, seasonal mushrooms and spicy salami | 9,00€ |
| 26 | <i>Pizza ai formaggi misti con olive</i>
with tomato sauce, mozzarella, Gorgonzola, olives and Parmesan | 8,00€ |
| 27 | <i>Pizza ai funghi o salami o prosciutto</i>
with tomato sauce, cheese and mushrooms or salami or ham | 7,50€ |
| 28 | <i>Pizza Hawaii</i>
with tomato sauce, cheese, ham and pineapple | 7,50€ |
| 29 | <i>Pizza Tonno e Cipolla</i>
with tomato sauce, cheese, tuna and onions | 8,00€ |
| 30 | <i>Pizza Quattro Stagioni</i>
with tomato sauce, cheese, salami, ham, mushrooms and artichokes | 8,00€ |
| 31 | <i>Pizza al crudo di Parma con Rucola</i>
with tomato sauce, mozzarella, Parma ham, rocket and Parmesan cheese | 9,50€ |
| 33 | <i>Pizza con Scampi alla Lorenzo</i>
with tomato sauce, mozzarella, scampi, rocket and Parmesan cheese | 10,50€ |



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FISH

- 34 *Scampi al pepe verde del Madagascar*
Scampi with green pepper, flambéed in Cognac and served with a creamy sauce 19,50€
- 35 *Scampi all Italiana del forno*
Oven-baked scampi with olive oil, diced tomatoes, garlic, olives and lemon 18,50€
- 36 *Scampi alla grillia con prezzemolo*
Grilled scampi with parsley pesto 18,50€
- 37 *Calamari all Anconetana*
Spicy calamari with garlic in a white wine and herb sauce 15,50€
- 38 *Salmone agli agrumi di Sicilia*
Salmon served in an orange and lemon sauce 16,50€
- 39 *Luccioperca alla Fiorentina*
Oven-roasted fillet of zander served on spinach with Parmesan in a Champagne sauce 17,50€

All of our fish dishes are served
with salad and potatoes.

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MEAT

- | | | |
|----|---|--------|
| 40 | <i>Scaloppina di vitello ai funghi misti</i>
Veal cutlet with mixed mushrooms in a creamy sauce | 17,00€ |
| 41 | <i>Scaloppina di vitello alla Romana</i>
Veal cutlet with Parma ham and sage in a white wine sauce | 17,50€ |
| 42 | <i>Filetto di maiale al Gorgonzola</i>
Pork fillet in a Gorgonzola sauce | 16,00€ |
| 43 | <i>Bistecca di manzo ai ferri</i>
220g rump steak with herb butter | 19,50€ |
| 44 | <i>Bestecca al cognac con pepi misti</i>
220g rump steak flambéed in Cognac with mixed peppers | 21,50€ |
| 45 | <i>Filetto Manzo ai ferri</i>
200g barbecued beef fillet with herb butter | 21,90€ |

All our meat dishes are served
with vegetables and potatoes.



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CHILDREN'S MEALS

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|----|--|-------|
| 48 | Mini-Pizza
with tomatoes, cheese, salami or ham | 5,00€ |
| 49 | Spaghetti
with tomato or Bolognese sauce | 5,00€ |
| 50 | Kid's schnitzel
with pasta | 6,50€ |
| 51 | Fish fillet in breadcrumbs
with pasta | 6,50€ |

DESSERTS

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|----|---|-------|
| 52 | Tiramisu
with a fruit garnish | 5,00€ |
| 53 | Cassata
Italian speciality ice-cream | 4,50€ |
| 54 | Tartufo
Speciality ice-cream | 4,50€ |
| 55 | Dessert variation | 6,50€ |
| 56 | Cheese board | 8,00€ |



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DRINKS

Hot drinks

Espresso				1,60€
Cappuccino				2,00€
Cup of coffee				1,60€
Mug of coffee				1,60€
Cup of tea				1,60€
Latte Macchiato				2,30€
Coffee with milk				2,40€

Soft drinks

San Pellegrino			0,25l	1,90€
San Pellegrino			0,75l	4,70€
Tönissteiner mineral water			0,25l	1,50€
Tönissteiner mineral water			0,75l	3,80€
Coca Cola, Diet Coke	0,3l	2,00€	0,4l	2,90€
Fanta, Sprite, Spezi (cola & lemonade)	0,3l	2,00€	0,4l	2,90€
Apple spritzer	0,3l	2,00€	0,4l	2,90€
Appel- or orange juice	0,3l	2,50€	0,4l	2,90€
Tomato juice			0,2l	2,30€
Malt beer			0,3l	2,50€

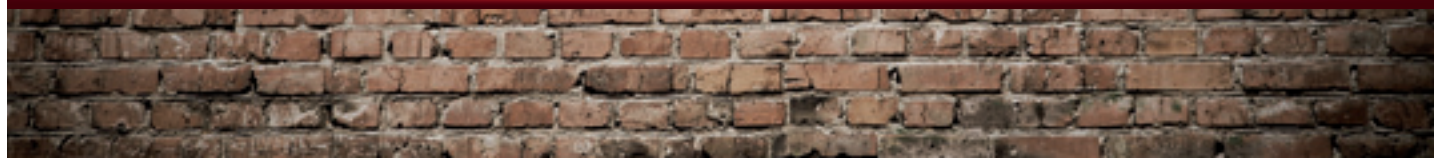
Draught beer

Beck's	0,25l	2,40€	0,4l	3,00€
Bottle Beck's alcohol-free			0,3l	2,50€
Bottle Franziskaner			0,5l	3,40€
Bottle Franziskaner alcohol-free			0,5l	3,40€
Alsterwasser (beer & lemonade)	0,25l	2,40€	0,4l	3,00€

Wine by the glass

Red: Montepulciano und Lambrusco, White: Pinot Grigio

Glass				3,40€
Carafe				3,70€
Carafe				7,20€
Carafe				13,50€



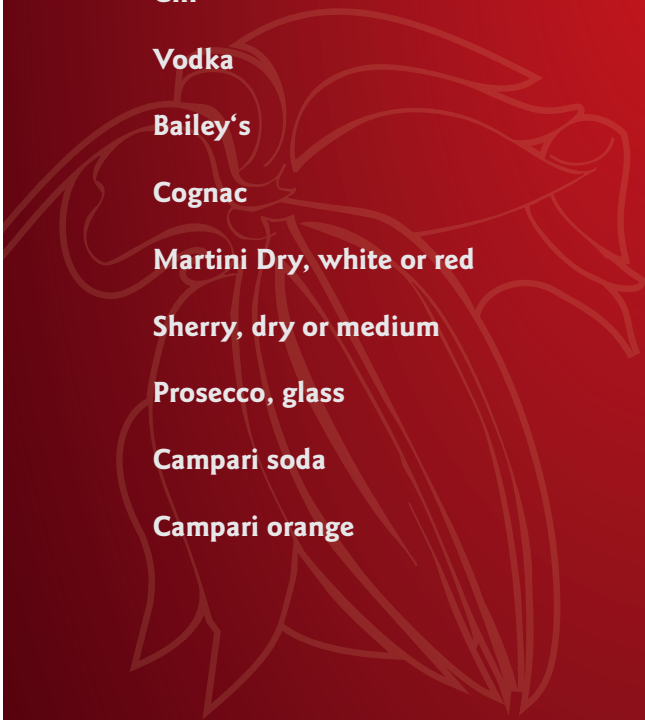
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APERITIVS & DIGESTIFS

Grappa	2cl	3,00€
Sambucca	2cl	3,00€
Amaretto	2cl	3,00€
Averna	2cl	3,00€
Ramazotti	2cl	3,00€
Fernet Branca & Menta	2cl	3,00€
Vecchia Romagna	2cl	3,50€
Aquavit	2cl	2,50€
Gin	2cl	3,50€
Vodka	2cl	3,50€
Bailey's	2cl	3,50€
Cognac	2cl	3,50€
Martini Dry, white or red	5cl	3,00€
Sherry, dry or medium	5cl	3,00€
Prosecco, glass	0,1l	3,50€
Campari soda	0,1l	4,00€
Campari orange	0,1l	4,00€



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WINE

Vino Bianco - white wine in a bottle

Regaleali Bianco	0,75l	21,50€
Catarrutto Lucido	0,75l	16,50€
Pinot Grigio Delle Venezie	0,75l	19,50€
Bianco di Custoza	0,75l	16,50€

Vino Chioretto - rosé wine in a bottle

Bardolino Lenotti	0,75l	18,50€
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Vino Rosso - red wine in a bottle

Indio Montepulciano d'abruzzo	0,75l	23,50€
Capo Rocca Rosso Veneto	0,75l	21,50€
Chianti Vecchia Cantina	0,75l	29,50€
Barolo Dogliani	0,75l	38,00€
Zinfandel Forrest Ville Kalifornien	0,75l	34,00€

Wine by the glass

Red: Montepulciano und Lambrusco, White: Pinot Grigio

Glass	0,2l	3,40€
Carafe	0,25l	3,70€
Carafe	0,5l	7,20€
Carafe	1,0l	13,50€

