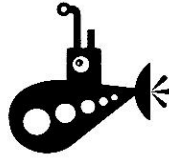


## NAUTILO

### Vorspeisen

*Starters*

<b>Grüner Spargel Crêpe</b> <b>Lavendelfrischkäse / Pinienkern Krokant</b> <i>Green asparagus Crêpe</i> <i>Lavender fresh cheese / Pine nut brittle</i>	<b>13</b>
<b>Caesar Salad</b> <b>Römersalat / Iberico Schinken / Parmesandressing</b> <i>Caesar salad</i> <i>Roman lettuce / Iberico ham / Parmesan cheese dressing</i>	<b>10</b>
<b>Salat von Puy-Linsen / gegrillte Garnelen</b> <b>Orangen / Röstzwiebeln / Senf-Vinaigrette</b> <i>Salad of Puy lentils / Grilled shrimps</i> <i>Oranges / Fried onions / Mustard-vinaigrette</i>	<b>11</b>
<b>Tatar vom Rind</b> <b>Rucola / Kräutersaitling / Balsamico</b> <i>Beef tartar</i> <i>Rocket / King trumpet mushroom / Balsamic</i>	<b>14</b>



## NAUTILO

### **Suppen**

*Soups*

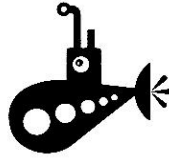
**Crèmesuppe vom Hummer** 9  
**Passe Pierre Algen / Jakobsmuschel**  
*Cream soup of lobster*  
*Passe Pierre seaweed / Scallop*

**Erfrischende pikante Sommer-Gazpacho** 7  
**Tomate / Gurke / Paprika / Olivenöl / Wachtelei**  
*Cold savoury summer Gazpacho*  
*Tomatoes / Cucumber / Pepper / Olive oil / Quail egg*

### **Vegetarisch**

*Vegetarian*

**Frische Pfifferlinge auf Linguine** 19  
**Pfifferlinge / Linguine Pasta / Sahne / frische Kräuter**  
*Fresh chanterelles on Linguine pasta*  
*Chanterelles / Linguine pasta / Cream / Fresh herbs*



## NAUTILO

### **Fisch und Krustentiere**

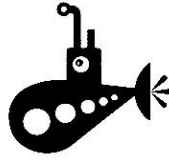
*Fish and shellfish*

<b>Doradenfilet</b> <b>Süßkartoffelpüree / Orangen-Romanesco-Salat</b> <i>Fillet of gilthead</i> <i>Mashed sweet potatoes / Orange romanesco salad</i>	<b>27</b>
<b>Seeteufel &amp; Garnele</b> <b>Tomatensalat / Kapern / Mandeln / Basilikum / Honig</b> <i>Monkfish &amp; Prawns</i> <i>Tomato salad / Capers / Almonds / Basil / Honey</i>	<b>32</b>

### **Fleisch**

*Meat*

<b>Wildberry Chicken</b> <b>Maispoulardenbrust / marinierte Beeren / Ofengemüse / Croûtons</b> <i>Wildberry Chicken</i> <i>Corn poulard / Marinated berries / Grilled vegetables / Croûtons</i>	<b>26</b>
<b>Wiener Schnitzel</b> <b>Zitrone / Preiselbeersauce / Gurkensalat / Majorankartoffeln</b> <i>Escalope of veal</i> <i>Lemon / Cranberry sauce / Cucumber salad / Marjoram potatoes</i>	<b>32</b>
<b>Rumpsteak</b> <b>Schalottenkruste / Pistou Mini-Gemüse</b> <b>Kartoffelwürfel / Burgundersauce</b> <i>Rumpsteak</i> <i>Crust of shallots / Pistou mini vegetables</i> <i>Fried potatoes / Burgundy sauce</i>	<b>30</b>
<b>Kalbsfilet mit Pfifferlingen à la crème</b> <b>Konfierte Roma Tomaten / Linguine Pasta</b> <i>Fillet of veal with chanterelles à la crème</i> <i>Braised tomatoes / Linguine pasta</i>	<b>29</b>



NAUTILO

## Desserts

*Desserts*

<b>Crème Brûlée</b>	<b>8</b>
<b>Vanillecreme / karamellierte Zuckerkruste / Stachelbeeren</b>	
<i>French custard</i>	
<i>Vanilla cream / Crust of caramelized sugar / Gooseberries</i>	
<b>Dreimal Erdbeeren</b>	<b>9</b>
<b>Tarte / Mousse / Praline</b>	
Three times strawberries	
Tart / Mousse / Praline	
<b>Amalfi-Zitronen Tarte</b>	<b>7</b>
<b>Baiser / Joghurteis</b>	
<i>Amalfi-lemon cake</i>	
<i>Meringue / Yoghurt ice cream</i>	