



ST.VALENTINO

SINCE 1999

Brunch & Dinner

Where Love is served as food

BRUNCH UNTIL 5 p.m.

CROISSANT

- with pistachio or chocolate-hazelnut cream

BREAKFAST BOWL

Greek yogurt, mango puree, homemade granola, coconut flakes, fruit, berries, Chia seeds, nut butter

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, mashed raspberries or maple syrup

BUCKWHEAT PORRIDGE

with avocado, zucchini, carrots, POACHED or fried egg

Add an Extra: salted salmon | fried bacon

AVOCADO TOAST

- SOURDOUGH bread, tomato salsa, mashed avocados, POACHED or scrambled eggs, green hollandaise sauce, chili oil, hazelnuts, microgreens
Add an Extra: cured salmon | PARMA ham | fried bacon

- SOURDOUGH bread, mashed avocados, beetroot pesto, goat cheese, radishes, roasted sesame seeds, microgreens, hazelnuts
Add an Extra: POACHED egg

- SOURDOUGH bread, mashed avocados, scrambled egg, mushrooms baked in butter, chili oil, microgreens

EGGS BENEDICT

with butter waffle, garlic Greek yoghurt, green hollandaise sauce, seeds, microgreens, grated hard cheese

Add an Extra:

- salted salmon
- PARMA ham
- baked bacon
- POACHED egg

EGGS WITH BACON

farm fresh eggs, bacon

- with seeds, cheese

GREEN SHAKSHUKA

farm fresh eggs with baked vegetables, pesto sauce, chili oil, microgreens

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

“MEN’S“ BREAKFAST

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

OMELETTE FROM FARM FRESH EGGS

Add an Extra: Mozzarella | Mushrooms |

Green peas with mayonnaise | Vegetables |

Spinach | Cooked ham |

PARMA ham | baked bacon

PANCAKES:

- with ricotta (2 pcs.)
- with ham and cheese (2 pcs.)

Price, €	FRESCH JUICE 200 ml	6
	Orange Grapefruit Apple Carrot	
	GREEN SHAKES	7
2.5	MATCHA – MANGO	
4	Matcha, mango, spinach, strawberries, bananas	
	HEALTHY	
11	Spinach, orange juice, sunflower sprouts, mango, bananas	
	PROTEIN SHAKE	
7.5	Plant-based milk, bananas, walnuts or almonds, mango, dates, protein	

A LA CARTE

from 12 p.m.

APPETIZERS

10	HOMEMADE St. VALENTINO BREAD	4.5
8	WITH HOMEMADE “AIOLI” CONDIMENT	
	BREAD CONDIMENTS	4
	Optional: Pepper – Romesco Eggplant “Aioli”	
9	OLIVES	5
4	CHEESE DONUTS	7
	with a savory sauce	
10	TRUFFLE, MUSHROOM CROCKET	10
	with PECORINO ROMANO mayonnaise	
8	MEAT AND CHEESE PLATE (2-4 pers.)	19
	with olives, nuts, homemade seasonings, “Focaccia”	
4	“TACOS” WITH SHRIMP	15
10	Mashed avocados, romaine lettuce, crispy shrimp, radishes, “Sriracha” mayonnaise, pickled onions	
2	“PIL-PIL” SHRIMP	16
13	with garlic, chili pepper, bread	
	BEEF CARPACCIO,	16
	hard cheese cream, mustard, pine nuts	
10	TUNA TARTAR	18
	with avocados, fresh cucumbers, salad, rhubarb-PONZU sauce	

SALAD

4	OVEN-BAKED BEETROOT SALAD	15
4	WITH BAKED GOAT CHEESE,	
4	rucola, fresh cherry tomatoes,	
2	pine nuts, olive oil and lemon sauce	
10	TUNA TARTARE BOWL	16
2	Crispy quinoa seeds, lentils, beets, avocados,	
12	“Edamame” beans, Brussels sprouts, tuna tartare,	
	pickled onions, radishes, paprika-Romesco dressing,	
	chili oil, seeds, hazelnuts, microgreens	
3.5	CAESAR SALAD WITH CHICKEN FILLET	16
4	Chicken fillet, Romaine lettuce, mustard,	
15	anchovy sauce, hard cheese	
	GRILLED SOUS VIDE DUCK SALAD	17
10	Fresh lettuce leaves, cherry tomatoes, caramelized beets,	
3.5	grilled Sous Vide duck breast, pears, balsamic caramel sauce	

SOUPS

4	SOUP OF THE DAY (please ask the waiter)	7
10	SEAFOOD SOUP	12
12	we have been making every thursday since 1999	

FIRST COURSES

BOILED BROCCOLI STEM,
garlic Greek yogurt sauce, Dukkah, crispy chili oil

BAKED WHITE CABBAGE,
cashew cream, Tahini sauce, crispy chili oil

**WARM, CRISPY GREENS VEGETABLES
WITH PEA CREAM**
Broccoli, asparagus, pea pods, zucchini, Brussels sprouts,
pea cream, balsamic vinegar and olive oil sauce

- with grilled salmon fillet
- with grilled duck fillet

HOMEMADE PASTA

- with wild mushrooms, truffle – mushrooms sauce, hard cheese
- Carbonara – with baked bacon, cream, cheese sauce
- with duck, cowberries, cream sauce, hard cheese
- with king prawns, pistachios, pistachio pesto
- with octopus, semi-dried tomatoes, spicy mini peppers, “Nduja”, tomato sauce (subtly spicy)

HOMEMADE RAVIOLI

- with ricotta, stracciatella cheese, spinach filling, white wine, sage, pine nut sauce, hard cheese
- with beef filling and boletus sauce
- with truffles, butter – boletus sauce

MAIN COURSES – FISH

GRILLED OCTOPUS
with blue potato cream, baked young potatoes,
sun-dried cherry tomatoes, Nduja - honey sauce,
smoked paprika drizzle

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

MAIN COURSES – MEAT

VEAL STEAK “MILANESE“
Grilled veal fillet, “Cacio e pepe” mayonnaise,
fresh salad, pickled onions, hard cheese

SOUS VIDE DUCK,
cauliflower-leek puree, Romanesco broccoli,
soy-maple syrup sauce lightly seasoned with ginger

BEEF STEAK
with boiled, fried potatoes and fresh vegetables.
Sauces of choice: red wine or wine and green pepper

SIDE DISHES

FRESH VEGETABLES

GRILLED VEGETABLES
zucchini, peppers, eggplant, sweet potatoes,
corn, “Portabello” mushrooms

BAKED BRUSSELS SPROUTS
with garlic

**BOILED – BAKED YOUNG
POTATOES WITH ROSEMARY**

FRIED POTATO CUTTLES

DESSERTS

TIRAMISU classic Italian dessert

CHOCOLATE LAVA CAKE
with warm, flowing pistachio cream inside and
homemade Italian pistachio or Stracciatella ice cream

APPLE TARTE TATIN
homemade butter sponge cake, baked apples in caramel,
crushed pistachios, pistachio ice cream, berries

HOMEMADE VALENTINO ICE CREAM
Milk ice cream | Stracciatella | Chocolate | Strawberry | Pistachio
1 scoop – 3.5 | 2 scoops – 6 | 3 scoops – 8

SOFT DRINKS

Mineral water GALVANINA 355 ml | 3.9
(natural / carbonated)

Mineral water 750 ml | 5.9

ACQUA PANNA / S. PELEGRINO
(natural / carbonated)

FRESHLY PRESSED JUICE 200 ml | 6.5
Orange, grapefruit, carrot, apple

JUICE “PFANNER” (glass bottle) 200 ml | 4.5
Orange, mango, apple, tomato

ORGANIC “GALVANINA” LEMONADES 355 ml | 4.9
Red orange | Grapefruit | Mandarin |
Mandarin – Fig | Lemon | Pomegranate | Red orange,
black carrot, blueberry | BIO Cola

**„COCA-COLA“ | “COCA-COLA ZERO”
„FANTA“, „SPRITE“
TONIC “SCHWEPPE“** 250 ml | 4.5

KOMBUCHA 330 ml | 5
Original | Pink | Basil

ACALA - organic sparkling tea drink 330 ml | 6.9

TEA

TEA 4.5
Black | Green | Green with ginseng |
Green with jasmine | Fruit | Herbal

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

COFFEE

ESPRESSO 2.8

*** BLACK COFFEE WITH MILK** 3.5

*** CAPPUCCINO** 3.9

*** FLAT WHITE** 5

*** LATTE** 4

*** CARAMEL LATTE** 4.5

*** PISTACHIO LATTE** 5

* Plant milk for choice: Peas | Oats