

Welcome!

Lino's *Restaurant*

Cosy. Fine. Personally.

So you can just describe shortly the philosophy and concept of Lino's.

We put emphasis on quality, fresh ingredients for our selection of international dishes, as well as personal and stylish service.

If you are feeling "like home" at Lino's, we will be happy to have met your and our ideas and we will look forward to see you again!



Mirko Peichl

The kitchen is his kingdom. Always inspired by new flavor combinations, he creates with knowledge culinary delights from freshest market and sea ingredients for you.

Benny Schaefer

Provides a personalized service for your well-being at Lino's. Selected wines and specialties of our bar, as well as stylish presentation are his passion for years.

Lino's

Starters

- the overture -

Mixed green market salad

with fresh fruits and nuts,
served with French dressing

€ 8

with grilled stripes of chicken + € 3
with grilled stripes of filet of beef + € 5

Fried prawns „Yokohama“

wrapped fried in rice noodles
on bed of rocket salad and orange sauce
(4 pieces)

€ 8

Carpaccio of Galician Beef on rocket
salad, served with Parmesan cheese and
black olives

€14

Gazpacho „Andaluz“

cold vegetable soup with red pepper,
tomato and cucumber,
served with croutons and fresh parsley

€ 6

Caprese

of buffalo mozzarella, bush-tomatoes,
olive oil and fresh basil,
on bed of rocket salad

€ 10

Carpaccio of cooked Octopus

cold served, with avocado-strawberry-tartar
and French dressing

€ 14



Homemade bread with salsas € 2,20 p.p.

Lino's
Main courses - Meat
- the intermezzo -

Vienna Schnitzel of calf
with French fries and market salad

€ 15

Medallions of Iberian pork
with peppercorn sauce, served with
market vegetables

€ 19

Chicken „Marrakesh“
on sweet sauce of Moscatel
with honey-raisins-dates
and fried spinach

€ 18

Lino's **Filet (ca. 200 gr.)**
of Galician Beef
with market vegetables,

optionally served with sauce Bearnaise,
red wine onion or peppercorn sauce

€ 25



Side dishes: French fries, potato gratin, wild rice or Peruvian Quinoa

Lino's
Main course - Fish
- the intermezzo -

Grilled filets of Sea Bass

with browned butter
and market vegetables

€ 19

Lino's **Filet of Salmon**

at 45°C sous vide cooked,
with saffron sauce and grilled spinach

€ 19

**Mediterranean Sea Bream
with italian "Caponata"**

grilled on the bone; with thyme and thin
sliced bacon; accompanied by
"Caponata" of white onions, zucchini,
fennel, celery, pepper, honey, cherry
tomatoes, pine nuts and hijack berries

€ 22

Monk fish filet

with crust of Parmesan
on puree of peas

€ 23



Side dishes: French fries, potato gratin, wild rice or Peruvian Quinoa

Lino's

Main course - vegetarian

- the intermezzo -

Stuffed "Rosini" Zucchini

with quinoa, pepper, red onions,
cottage cheese, sunflower seeds,
mushrooms, celery and garlic,
gratinated with mozzarella cheese

€ 12



Lino's

Homemade Desserts

- the sweet final -

Homemade Baileys ice cream
with syrup of coffee liqueur

€ 5

Homemade sorbet of lemon
with cava and mint

€ 5

Chocolate cake
with liquid core
and homemade ice cream of bourbon
vanilla, with fruits and whipped cream
and a garnish of fresh fruit

€ 6

Trilogy
3 scoops of homemade ice cream and
sorbet

to choose:

- Pistachios ice cream -
- Sorbet of forest fruits -
- Sorbet of lemon -
- Tiramisu ice cream -
- Vanilla ice cream -
- Black Sesame ice cream -

€ 7

Homemade Ginger Ice cream
on glazed pineapple
with crispy stripes of coconut

€ 7



Adventure travel through *Lino's* world of tastes

- Served in eleven small courses -

Amuse bouche of the day

Basket of homemade mixed bread with
creamy fresh cheese, herbs and rose of butter with salt from the Himalaya

Mixed green salad with fresh fruits and nuts

Fried prawn "Yokohama" with orange sauce and rocket salad

Caprese of buffalo mozzarella, olive oil basil and tomatoes

Gazpacho "Andaluz", cold vegetable soup with red pepper, tomato and cucumber

Carpaccio of Octopus with avocado-strawberry-tartar and French dressing

Grilled Fillet of Sea Bream, with Caponata and grilled spinach

Homemade sorbet of forest fruits

Filet of Galician beef (approx. 40gr) with peppercorn sauce,
served with French fries and grilled vegetables

Nona's Tiramisu, homemade

€ 35 p.p.

Individual changes +2€ per course