

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

Onion soup,
in style of the Paris marketwomen,
with gratinated Baguette
and fresh parsley

€ 7

Avocado and raspberry salad
on lamb's lettuce
with pine nuts and ginger vinaigrette

€ 7

Quail,
Supreme and eggs from quail,
served on Beluga lentils and Lamb's lettuce

€ 10



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 pepper corn sauce
and 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 "Ratatouille"**

grilled on the bone; with thyme;
accompanied by "Ratatouille" from
onions, tomatoes, peppers,
Eggplant, chili,
served with spinach

€ 22



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

Lino's

Main course - vegetarian

- the intermezzo -

Stuffed "Rossini" Zucchini

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

€ 12

Sweet potatoes and chard lasagna

with shallots and garlic,
gratinated with goat cheese gouda,
served with vegetables chips

€ 12



Lino's

Homemade Desserts

- the sweet final -

Homemade Baileys ice cream
with syrup of coffee liqueur

€ 5

Lino's Oranges,

Moroccan,
with cinnamon and dates

€ 5

Homemade sorbet of lemon
with cava and mint

€ 5

Lemon-Curd-Tartelette
with ginger, chocolate and strawberries

€ 7

Trilogy
3 scoops of homemade ice cream and
sorbet

to choose:

- Celery ice cream with rum raisins -
- Sorbet of basil -
- Sorbet of lemon -
- Tiramisu ice cream -
- Vanilla ice cream -
- Black Sesame ice cream -



€ 7

Adventure travel through *Lino's* world of tastes

- Served in eleven small courses -

Amuse bouche of the day

Basket of mixed bread

with almond-carrot-quark and rose of butter with salt from the Himalaya

Avocado and raspberry salad on lamb's lettuce with pine nuts and ginger vinaigrette

Carpaccio of violet tomatoes and strawberries, with olive oil

Supreme and egg from quail, served on Beluga lentils and Lamb's lettuce

Onion soup, in style of the Paris market women,
with gratinated Baguette and fresh parsley

Fried prawn "Yokohama" with orange sauce and rocket salad

At 45°C sous vide cooked fillet of Salmon, with Saffron sauce and spinach

Homemade sorbet of basil

Pork fillet with truffle cream sauce and broccoli carrots vegetables

Orange, Moroccan style with cinnamon and dates

€ 35 p.p.

Individual changes +2€ per course