

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

Coconut and melon soup
cold served with fresh mint

€ 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

Caprese,
of Buffalo mozzarella,
with tomato and basil,
served on rocket salad

€ 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

'Coq au vin' with chicken legs
in red wine sauce with shallots,
mushrooms, served with baguette

€ 18

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

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

Turkey roulades,
filled with green asparagus,
with lemon butter sauce and
garlic laurel potatoes

€ 21

€ 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

Hake

Steaks (3 pieces), grilled,
served with pesto of parsley and
ratatouille vegetables

€ 19



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 Bailey's 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



Trilogy
3 scoops of homemade ice cream and
sorbet

to choose:

- Cherry Apple ice cream -
- Sorbet of basil -
- Sorbet of lemon -
- Vanilla ice cream -
- Chocolate 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 Guacamole and rose of butter with salt from the Himalaya

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

Caprese, of Buffalo mozzarella, with tomato and basil, served on rocket salad

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

Cold coconut and melon soup, with fresh mint

Fried prawn "Yokohama" with orange sauce and rocket salad

Steak of the Hake, grilled, served with pesto of parsley and ratatouille vegetables

Homemade ice cream of dates and horse radish

Iberian pork fillet, with pepper sauce, vegetables and potato gratin

Orange, Moroccan style with cinnamon and dates

€ 35 p.p.

Individual changes +2€ per course