

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.

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

Chicory salad with pears and Roquefort figs

Raviolo stuffed with quail meat and spinach,
with rocket salad, Parmesan cheese and brown butter

Consomé of Galician beef with Flädle

Scallop with wakame salad

Prawns, grilled, with Thai dip

Monkfish, with olive oil, parsley and lemon

Homemade sorbet of pomegranate

Galician beef fillet with bearnaise sauce and vegetables

Orange jelly with Cointreau cream

€ 45 p.p.

Individual changes +5€ per course

Adventure travel through *Lino's* world of tastes

- Served in six courses -

Amuse bouche of the day

Basket of mixed bread with Guacamole
and rose of butter with salt from the Himalaya

Chicory salad with pears and Roquefort figs

Ravioli stuffed with quail meat and spinach,
with rocket salad, Parmesan cheese and brown butter

Galician beef fillet with bearnaise sauce and vegetables

Orange jelly with Cointreau cream

€ 35 p.p.

Individual changes +5€ per course