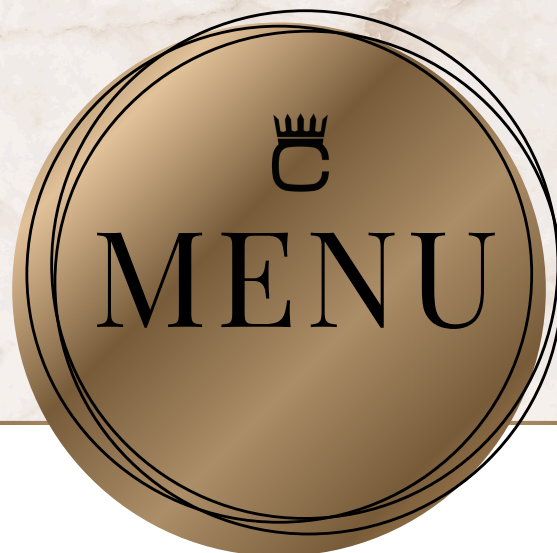




APPETIZERS

1. Vitello Tonnato: Sliced
veal | Tuna sauce | Capers
C,D,G,L

€ 17.90

2. Tagliere Salumi e
Formaggi Italian Appetizer
Platter | Salami 13.6 |
Cheese 1 | Ham 13 | Pickled
G,L

€ 16.90

3. Baby Calamari Grilled
baby squid | Herb salad
N

€ 19.90

200. Carpaccio with Arugula
and Parmesan
G

€ 18.90

5. Antipasto della Casa
(Various Appetizers) | House
Special
Please inquire if you have any allergies.

€ 16.90

15. Burrata
Deep-fried burrata | 'Nduja
cream | Tropea onion with a
subtle spiciness
A,G

€ 18.90

SALADS

95. Mista Mixed Leaf Salad |
Cherry Tomatoes | Onion |
Cucumber | Red and Light
Lollo Rosso | Carrots

€ 7.90

206. Tacchino Arugula Salad
| Cherry Tomatoes | Onions |
Turkey Breast Fillet |
Cucumbers

€ 13.90

102. Goat cheese salad with
walnuts, mustard, and honey

€ 15.90

Optional extras (+€1.50):

Egg · Anchovies · Feta cheese · Cooked ham ·
Mozzarella cheese · Sun-dried tomatoes, tuna,
olives, artichokes
C,D,G, L

Dressing options:

Yogurt | Balsamic Vinegar | Mustard | Vinegar
& Oil

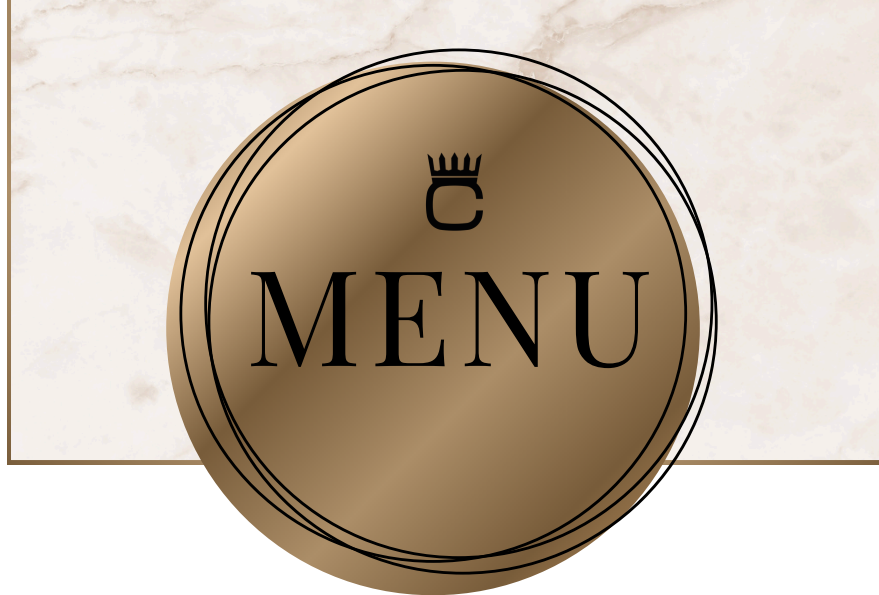
SOUPS

113. Tomato soup
Tomatencremesuppe
G

€ 8.90

114. Minestrone Vegetable
Soup
A,I

€ 8.90



PASTA

49. Spaghetti with Garlic
and Olive Oil | Knoblauch |
Chili

A,

9,90€

60. Taglierini al salmone
(Salmon | Tomato cream
sauce | Garlic | Leek)

A, C, D, G

€ 17.90

52. Spaghetti alle vongole
with clams, garlic, white
wine, parsley, and cherry
tomatoes

A, R

€ 17.90

55. Spaghetti Carbonara
with Bacon 5.6 | Eggs |
Pecorino

A, C, G

€ 17,90

58. Spaghetti ai frutti di
mare: Mussels | Prawns |
Light tomato sauce | Garlic
| Seafood

A, B, N

€ 18.90

69. Fusilli 'Nduja | red
onions | cherry tomatoes |
basil | ½ burrata | mild
spiciness

A, G

€ 18,90

50. Tagliatelle alla bolognese
Beef | Tomatoes | Onions |
Carrots | Celery

A, I

€ 14.90

70. Tagliatelle alla casa with
tomato cream sauce | King
prawns | Fillet tips | Garlic

A, B, C, G

€ 16.90

71. Tagliatelle alle verdure:
Tomato sauce | mixed
vegetables | garlic

A, B

€ 15.90

72. Lasagna al forno: Meat
sauce | Ham 13 | Egg | Cheese
1 | Béchamel sauce | Baked

A, C, G

€ 16.90

75. Baked Tortellini
Meat filling | Tomato cream
sauce | Ham 13 | Mushrooms
| Cheese 1 - G

€ 14.90

81. Giganti ai porcini (large
filled pasta pockets) |
porcini mushrooms | butter
| sage | 'Nduja cream |
subtle spiciness

Veggie option available - A

€ 19.90

RISOTTO

82. Mushroom Risotto |
Mushrooms | Parmesan |
Butter

G

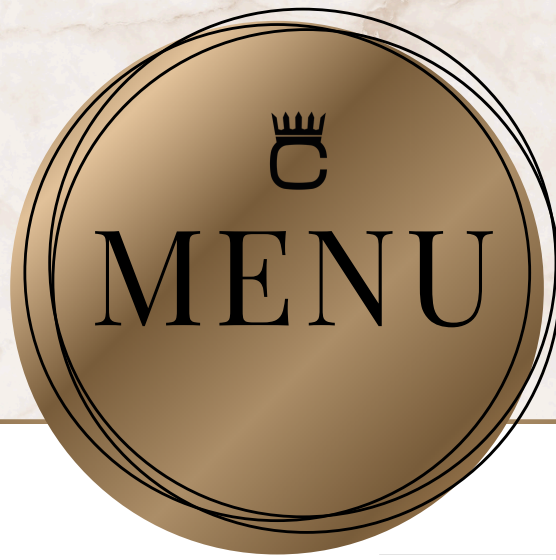
€ 16.90

83. Risotto alla pescatora
Risotto | Seafood | Garlic |
Cherry tomatoes

B, N

€ 19.90

WE ALSO SERVE A SELECTION OF OUR PASTA IN A GLUTEN-FREE VERSION.



PIZZA

20. Marinara Tomato Sauce Garlic Oregano (without cheese) A	€ 8.90	35. Ca ´ del Re ´Nduja Burrata Basilikumpesto A,G	€ 17.90
21. Margherita Tomato sauce Mozzarella Basil A,G	€ 10.90	36. Spinaci Spinach Garlic A,G	€ 11.90
25. Napoli Olives 10 Anchovies Garlic (without cheese) A,D	€ 10.90	38. Seafood Garlic A,B,G,N	€ 17.90
22. Salami Salami 13 A,G	€ 11.90	40. Gamberoni (shell-free king prawns) Garlic A,B,G	€ 17.90
22nd. Diavola Salami 13 Scharf A,G	€ 14.90	42. Hawaiian Ham 13 Pineapple 5 A,G	€ 13.90
26a. Prosciutto e funghi Ham 13 Mushrooms A,G	€ 12.90	46a. Parma and Arugula Parma ham 13 Arugula Parmesan cheese A,G	€ 17.90
31. Tuna and onions 5 Onions A,D,G	€ 13.90	46b. Salmon A,G,D	€ 16.90
32. Tuna mix Ham 13 Salami 13 Mushrooms A,D,G	€ 14.90	46f. Contadina Auberginen Zucchini Paprika Mushrooms A,G	€ 15.90
33. Quattro stagioni Ham 13 Mushrooms Artichokes Olives A,G	ITALIAN STYLE € 14.90	46g. Four Cheeses: Mozzarella Gorgonzola Parmesan Emmental A,G	€ 14.90
34. Calzone Pizza Pocket Cheese 1 Mushrooms Ham 3 A,G	€ 13.90		

ALMOST ALL PIZZAS ARE ALSO AVAILABLE GLUTEN-FREE.



MEAT

FISH

85. Grilled Angus rump
steak, approx. 250g | Herbs
| Seasonal side dishes

€ 33.90

86. Grilled rib-eye steak
(approx. 300g) | Herbs |
Balsamic sauce | Seasonal
side dishes

€ 37.90

89. Scaloppina alla pizzaiola
Spaghetti | Tomato sauce |
Capers | Garlic | Olives

€ 21.90

92. Saltimbocca alla romana
White wine sauce | Sage |
Parma ham 13 | Seasonal
side dishes

€ 23.90

93. Breaded Milanese Cutlet
| Seasonal Dishes

€ 22.90

194. Grilled sea bream
Seasonal side dish | Herbs

€ 26.90

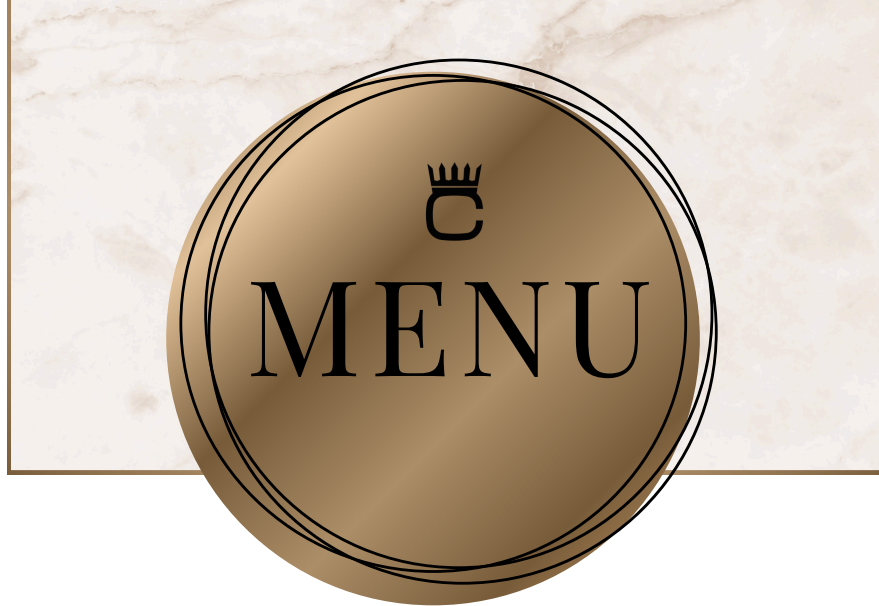
195. Salmon fillet with
caramelized onions and
herbs | Seasonal side dish

€ 27.90

169. Gambas A.O.P. (4 pcs.)
Garlic | Olive oil | Chili |
Parsley

€ 30.90

OTHER FRESH FISH AND MEAT SPECIALTIES ARE AVAILABLE UPON REQUEST.



DESSERTS

Chocolate mousse

dark chocolate | egg |
butter
C,G

€ 8.50

Panna Cotta

Pudding | creamy dessert
G

€ 8.50

Chocolate cake

Chocolate soufflé | Vanilla
ice cream
A,C,G

€ 10.50

Tiramisu

Ladyfingers | Mascarpone
A, C, G

€ 8.50

Mixed Ice Cream

Ice cream selection | various
flavors | three scoops
G

€ 8.50

Mixed dessert

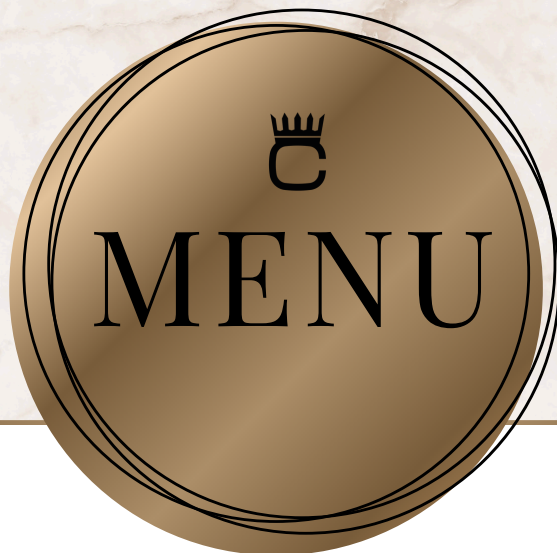
Dessert selection | mixed
A, C, G

€ 14.50

Zabaglione

Wine foam cream | Egg
C

€ 10.50



AMARI

Amaro del capo	4cl	7,90€
Amaro del capo piccante	4cl	7,90€
Limoncello	4cl	6,90€
Jefferson	4cl	8,90€
Cardus	4cl	7,90€
Montenegro	4cl	6,90€
Averna	4cl	6,90€
Bergamotto	4cl	7,90€
Clementino	4cl	6,90€

LONG DRINKS

Negroni	8,90€
Americano	8,90€
Gin tonic	9,90€
Whiskey Cola	9,90€

RUM

Bottugal	2cl	8,90€
Zacapa XO	2cl	15,50€
Don Papa	2cl	11,50€
Leyenda	2cl	11,50€



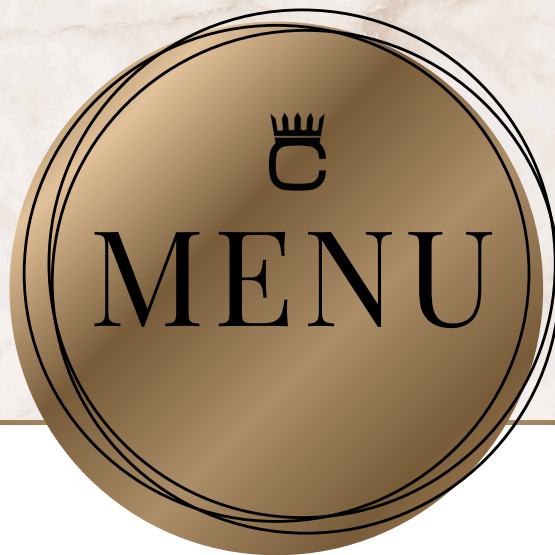
CATERING & EVENTS

**WE OFFER CUSTOMIZED CATERING FOR YOUR SPECIAL OCCASIONS.
IF YOU ARE INTERESTED, PLEASE FEEL FREE TO CONTACT US AT ANY TIME.
OUR RESTAURANT CAN ACCOMMODATE UP TO 100 PEOPLE FOR YOUR EVENTS.
VISIT US ONLINE AT WWW.CADELRE.DE OR ON FACEBOOK & INSTAGRAM.**

ADDITIONAL INFORMATION & ALLERGEN ADVICE: IN OUR PRODUCTION PROCESSES FOR GLUTEN-CONTAINING AND GLUTEN-FREE FOODS, WE TAKE THE UTMOST CARE TO ENSURE SEPARATE PREPARATION. DESPITE THESE MEASURES, TRACES OF GLUTEN IN INDIVIDUAL FOODS CANNOT BE COMPLETELY RULED OUT. PLEASE TAKE THIS INTO ACCOUNT WHEN CHOOSING YOUR MEAL.
PLEASE NOTE THE ALLERGEN AND ADDITIVE INFORMATION IN OUR MENU.

ALLERGENS A = CEREALS CONTAINING GLUTEN B = CRUSTACEANS C = EGGS D = FISH E = PEANUTS F = SOYBEANS G = MILK AND MILK PRODUCTS (LACTOSE) H = TREE NUTS I = CELERY J = MUSTARD K = SESAME SEEDS L = SULPHUR DIOXIDE AND SULPHITES M = LUPINS N = MOLLUSCS

ADDITIVES
1 = WITH DYE
2 = CONTAINS CAFFEINE
3 = CONTAINS QUININE
4 = WITH SWEETENER(S)
5 = WITH PRESERVATIVE
6 = WITH ANTIOXIDANT
7 = WITH FLAVOR ENHANCER
8 = WITH PHOSPHATE
9 = SULFURIZED
10 = BLACKED OUT
11 = WITH ONE TYPE OF SUGAR AND SWEETENER
12 = CONTAINS A SOURCE OF PHENYLALANINE
13 = WITH NITRITE CURING SALT
14 = WITH NITRATE
15 = WITH NITRITE CURING SALT AND NITRATE
16 = WITH MILK PROTEIN
17 = IRON SALTS



APERITIFS

Prosecco	0,1l	6,50€
Hugo	0,2l	7,50€
Bellini Ca ´ del Re	0,125l	6,50€
Aperol Spritz 1	0,2l	7,50€
Campari (O-Saft & Soda)1	0,2l	7,50€
Sanbitter	0,1l	4,50€
Martini Bianco	4cl	5,00€
Sherry Fino/Dry/Medium	5cl	4,50€
Limoncello Spritz	0,2l	8,50€
Sarti Spritz	0,2l	10,50€
Blackberry Lillet	0,2l	8,50€

WINE

WHITE WINE (by the glass)

	0.1l	0.2l
Pinot Grigio	€3.90	€7.50
Chardonnay	€3.90	€7.50
Moscato Giallo	€3.90	€7.50
Lugana	€5.90	€9.00

RED WINE (by the glass)

Primitivo	€3.90	€7.50
Chianti	€3.90	€7.50
Merlot	€3.90	€7.50
Lambrusco	€3.90	€7.50

BEER

DRUM BEER

C'ALT - House Altbier

	0.2l	2.90€
	0.4l	5.20€
Warsteiner Pils	0.2l	2.80€
	0.4l	5.00€
Schumacher Alt	0.25l	3.20€
	0.4l	5.50€

BOTTLED BEER

Wheat beer	0.5l	€5.00
Corona	0.33l	€4.00
Peroni	0.33l	€4.00

ALCOHOL-FREE

Wheat beer	0.5l	€5.00
Warsteiner	0.33l	€3.50
Malt beer	0.33l	€3.20

SOFT DRINKS

	0.2l	0.4l
Coca Cola 1.2	€2.80	€4.80
Coca Cola Light 1.2, 4.12, 19	€2.80	€4.80
Coca Cola Zero 1.6, 12	€2.80	€4.80
Fanta 1.5, 6	€2.80	€4.80
Sprite	€2.80	€4.80
Apfelschorle/Maracujaschorle	€2.80	€4.80
Bitter Lemon 3	0,2l	2,80€
Ginger Ale 1	0,2l	2,80€
Tonic Water 3	0,2l	2,80€
Bio Ice Tea (white Peach, Lemon)	0,33l	3,50€
Bio Schorlen	0,33l	3,50€

WATER

S. Pellegrino Medium Water	0.25l	€3.10
S. Pellegrino Medium Water	0.75l	€6.80
Panna Still Water	0.25l	€3.10
Panna Still Water	0.75l	€6.80

JUICES

Orange, Apple, Banana, Kirsch	0.2l	€3.00
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HOT DRINKS

Coffee	€3.50
Espresso	€3.00
Espresso Macchiato	€3.50
Cappuccino	€4.00
Latte Macchiato	€4.50
Black or Green Tea	€2.80
Ginger	€2.80
Mint	€2.80
Fruit Tea	€2.80
Herbal Tea	€2.80
Fresh Ginger-Orange Tea	€4.90
Fresh Mint Tea	€4.90