

Forsthaus
Kamerun
Italienisches Restaurant



MENU

ANTIPASTI INSALATE

ANTIPASTI – STARTERS

CARPACCIO 10,80 €
Finely sliced fillet of beef
small portion 7,90 €

BRESAOLA 10,80 €
Sun-dried beef with lemon juice, olive oil
and parmesan

MOZZARELLA ALLA CAPRESE 7,60 €
Mozzarella and tomato with basil and
balsamic vinegar
small portion 6,20 €

ANTIPASTO VEGETARIANA  VEGAN 10,20 €
Grilled vegetables in oil

ANTIPASTO SORPRESA 15,80 €
Allow us to surprise you!

BRUSCHETTA slice 1,20 €
with either gorgonzola or mozzarella and tomato

BRUSCHETTA VEGANE  VEGAN slice 1,20 €
with tomato, garlic, parsley and oil

INSALATE – SALADS

INSALATA MISTA  VEGAN 4,60 €
Lettuce, cucumber, tomato and pepper

INSALATA DI POMODORO  VEGAN 5,20 €
Tomato, onion and basil

INSALATA DI CETRIOLI  VEGAN 5,20 €
Cucumber and onion

INSALATA DI FAGIOLI  VEGAN 5,20 €
Haricot beans and onion

INSALATA DI FINOCCHI  VEGAN 5,90 €
Fennel with oil and lemon juice

INSALATA ITALIANA 7,90 €
Mixed salad with egg, tuna, cheese, ham
olives and chilli peppers

INSALATA CAPRICCIOSA 9,90 €
Mixed salad with egg, tuna, cheese, ham
Parma ham, mozzarella and cheese

INSALATA PRIMAVERA 9,20 €
Mixed Salad with turkey and chilli peppers

SALAD PLATTER KAMERUN 6,60 €
Minimum 3 persons
p. person

Please take note
of the seasonal
offers on our
weekly menu!

PASTA



TAGLIATELLE GUSTOSE

Tagliatelle in a shrimp and mushroom sauce
small portion

9,90 €

8,20 €

TAGLIATELLE AL PROSCIUTTO

Tagliatelle in a ham and cream sauce

8,80 €

SPAGHETTI CARBONARA

Spaghetti with egg, bacon and Parmesan

8,30 €

RIGATONI AI FUNGHI OF CHOICE: VEGAN

Rigatoni in a mushroom cream sauce
small portion

8,60 €

7,60 €

PENNE AI GAMBERETTI

Penne in a shrimp sauce
small portion

9,20 €

7,50 €

PENNE AL TONNO

Penne in tuna, caper and diced tomato sauce
small portion

8,60 €

7,30 €

PENNE ALL'ARRABIATA VEGAN

Penne in a spicy tomato sauce
small portion

6,60 €

5,40 €

PENNE ALLA MATRICIANA

Penne with bacon and onion in a tomato sauce
small portion

8,20 €

6,00 €

SPAGHETTI SCOGLIERA

Spaghetti in a seafood sauce
small portion

9,50 €

7,50 €

FARFALLE AL SALMONE

Farfalle with salmon and parsley in a cream sauce

8,80 €

SPAGHETTI AGLIO-OLIO E PEPERONCINO VEGAN 6,60 €

Spaghetti with garlic, chilli pepper and olive oil
small portion

5,40 €

SPAGHETTI AGLIO-OLIO E POMODORI VEGAN 7,60 €

Spaghetti with garlic, chilli pepper, olive oil and diced tomato
small portion

5,90 €

FUSILLI GORGONZOLA

Fusilli in a gorgonzola cream sauce
small portion

8,40 €

6,60 €

TORTELLINI PANNA

tortellini in a ham and cream sauce
small portion

8,30 €

6,50 €

RIGATONI 4 FORMAGGI

Rigatoni in a sauce comprising four different cheeses

7,70 €

PASTA AL POMODORO VEGAN 6,10 €

Spaghetti in tomato sauce
small portion

4,50 €

FETTUCCINE AI SPINACI

Fettuccine with spinach and cream cheese

8,90 €

FETTUCCINE AI BROCCOLI E GORGONZOLA 9,50 €

Fettuccine with broccoli and gorgonzola

PASTA PLATTER KAMERUN FOR TWO PERSONS 10,20 €

Platter comprising three different pasta dishes

p. person

PASTA PLATTER KAMERUN FOR A MIN. OF THREE PERSONS 10,20 €

Platter comprising four different pasta dishes

p. person

CARNI, PESCE & VEGANA



CARNI – MEAT DISHES

- | | |
|---|---------|
| FILETTI DI MAIALE AL PEPE | 16,90 € |
| Loin of pork in a creamy pepper sauce with tagliatelle | |
| FILETTI DI MAIALE AL GORGONZOLA | 16,90 € |
| Loin of pork in a gorgonzola sauce with tagliatelle | |
| SCALOPPINE ALL VINO BIANCO | 18,60 € |
| Veal medallions in a white wine sauce with spaghetti | |
| SCALOPPINE SALVIA E LIMONE | 18,60 € |
| Veal medallions in a lemon sage sauce with spaghetti | |
| SCALOPPINE ALL RADICCHIO | 18,60 € |
| Veal medallions in a creamy radish sauce with a small mixed salad | |
| TACCHINO AL NATURALE | 14,90 € |
| Turkey cutlet (unbattered) in a tomato sauce with spaghetti | |

PESCE – FISH DISHES

- | | |
|--|---------|
| SCAMPI AL COGNAC | 19,50 € |
| Fried scampi in a creamy cognac sauce with buttered broccoli | |
| SCAMPI ALLA BUSERA | 19,50 € |
| Fried scampi in a moderately spicy tomato sauce with capers and sardine fillet, accompanied by a small mixed salad | |
| SALMONE AI GAMBERETTI | 16,80 € |
| Salmon steak with schrimps in a creamy sauce with tagliatelle | |



Please take note of the seasonal offers on our weekly menu!



CUCINA VEGANA

(with cereals containing gluten)

- | | |
|--|--------|
| PIZZA ALLE CIPOLLE KARAMELLATE | 7,90 € |
| Tomato sauce, caramelized onions with balsamic vinegar, thyme and oregano | |
| PIZZA STREGA VEGANA | 8,50 € |
| Tomato sauce, fresh tomato, fresh capsicum, black olives (9), artichoke, slightly spicy | |
| SPAGHETTI ALLA VERDURE | 8,50 € |
| Spaghetti with fresh tomato, carrots, celery and fennel in white wine sauce, slightly spicy | |
| PENNE ALLA SIZILIANA | 8,90 € |
| Penne with capers, eggplant, black olives (9), garlic, celery in a slightly spicy tomato sauce | |

Dear guests, as far as you are affected by allergies, please contact our staff.
We will gladly provide you with our written records.

PIZZE



We would be more than happy to create your pizza to your own wishes!

PIZZA NAPOLI Tomato, mozzarella and oregano <i>small</i>	6,60 € 5,80 €	PIZZA MARINARA Tomato, mozzarella, shrimps, sardines, garlic basil and parsley <i>small</i>	9,70 € 8,30 €
PIZZA BARI Tomato, cheese and ham <i>small</i>	7,30 € 6,30 €	PIZZA VALDO Tomato, mozzarella, spinach and cream cheese <i>small</i>	8,30 € 7,00 €
PIZZA VENETO Tomato, cheese and salami <i>small</i>	7,30 € 6,30 €	PIZZA LIGURIA Tomato, cheese, ham, mushrooms and olives <i>small</i>	7,70 € 6,60 €
PIZZA VENEZIA Tomato, cheese, spicy salami and chilli peppers <i>small</i>	7,50 € 6,50 €	PIZZA UDINE Tomato, cheese, bresaola, rocket, mozzarella, parmesan and lemon juice <i>small</i>	9,90 € 8,60 €
PIZZA ANCONA Tomato, Cheese , salami, ham, mushrooms <i>small</i>	7,90 € 6,80 €	PIZZA GENOVA Tomato, cheese, sardines and onion <i>small</i>	8,90 € 7,60 €
PIZZA MODENA Tomato and four different cheeses <i>small</i>	8,90 € 7,70 €	PIZZA LIVORNO Tomato, cheese and mushrooms <i>small</i>	7,30 € 6,30 €
PIZZA PARMA Tomato, mozzarella, Parma ham and rocket <i>small</i>	9,80 € 8,50 €	PIZZA ALLA CONTADINA Tomato, mozzarella, fresh lettuce and diced tomato <i>small</i>	8,70 € 7,50 €
PIZZA VERDURE GRIGLIATE Tomato, cheese, aubergine, pepper and courgette <i>small</i>	8,70 € 7,50 €	PIZZA ITALIANA Tomato, mozzarella, garlic, parsley, fresh tomato and seafood <i>small</i>	9,90 € 8,70 €
PIZZA CALZONE Tomato, cheese salami, ham, mushrooms and chilli peppers wrapped in pastry <i>small</i>	8,30 € 7,20 €	¼ M² PIZZA Square, 50 x 50 cm	
PIZZA KAMERUN Tomato, mozzarella, mushrooms, ham, artichoke, sardine fillet, black olives and oregano <i>small</i>	8,80 € 7,60 €	PIZZA PAZZA GIGANTE ¼ m ² variation on Napoli, Bari and Veneto	19,30 €
		PIZZA MARE BLU GIGANTE ¼ m ² variation on Marinara, Contandina and Genua	23,70 €

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FONDUE



FONDUE

FONDUE DI TACCHINO

With turkey, pickles, five different home-made sauces
home made white bread and Bastonicini Di Pane

price/person
15,50 €

FONDUE DI MAIALE

With pork fillet, pickles, five different home-made sauces
home made white bread and Bastonicini Di Pane

17,00 €

FONDUE DI CARNE MISTA

With pork fillet, beef fillet and roast beef, pickles,
five different home-made sauces, home made white
bread and Bastonicini Di Pane

17,90 €

FONDUE DI MANZO

With beef fillet and roast beef, pickles,
five different home-made sauces,
home made white bread and Bastonicini Di Pane

18,90 €

FONDUE SOGNO D' INVERNO

„Winter dream“ fondue with venison, wild boar
and roast beef, a variety of home made sauces with
raisins, plums, cranberries and figs, served with rice
and home-made white bread

19,70 €

FONDUE FORMAGGIO - CHEESE FONDUE

FONDUE PARMA

Cheese fondue with Parmesan, Emmentaler and Chianti,
with Parma ham, salami pickles, artichoke hearts and
white bread roasted with garlic

18,80 €

All meat fondue are made with vegetable stock, for a min.
of two persons in order to ensure your fondue can be
prepared with the frehest ingredients, please order a
couple of days in advance of your visit

*Feeling like
dessert? Just ask
our service!*



LABELING OF ADDITIVES

- 1 with preservatives or nitrite salting
- 2 with flavor enhancers
- 3 with antioxidants
- 4 with colorants
- 5 with phosphate
- 6 with sweeteners
- 7 with caffeine
- 8 with quinine
- 9 blackened
- 10 contains phenylalanine

All allergens that are subject to labeling
can be found in the text for each dish.

TRUST YOUR SOURCE



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Das Geheimnis großartiger Gerichte? Ausgesuchte Zutaten. Deshalb achten Köche sehr genau auf die Herkunft ihrer Produkte. Genau wie beim Mineralwasser.

Acqua Panna: Der stilvolle Genuss aus dem Herzen der Toskana. Frei von Kohlensäure und fein ausbalanciert, verstärkt es selbst die zartesten Aromen. Das macht Acqua Panna zum idealen Begleiter für die leichte und moderne Küche. Ein toskanisches Original seit 1564.

S.Pellegrino: Das Symbol für italienischen Stil und Raffinesse. 30 Jahre dauert seine Reise durch das Gestein der italienischen Alpen. Auf diesem Weg entwickelt S.Pellegrino seine typische Mineralisierung. Ein elegantes Spitzenwasser, das weltweit geschätzt wird.


ACQUA PANNA

THE FINE DINING WATERS


S. PELLEGRINO

Für weitere Informationen besuchen Sie: finedininglovers.com