



MENU

MONDAY - FRIDAY

11:00 AM - 02:00 PM & 05:00 PM - 10:00 PM

SATURDAY

05:00 PM - 10:00 PM



CREDO_RESTAURANT_FN



CREDO-FN.DE

RESERVATIONS:

+49 (0) 7541 3747898





APERITIFS

All aperitifs are served in a 0.2 l glass

Aperol Spritz	7,20
<i>Aperol, Prosecco, Soda</i>	
Hugo	7,20
<i>Elderflower syrup, Prosecco, Soda, Mint</i>	
Lillet Berry	7,20
<i>Lillet Blanc, Russian Wild Berry</i>	
Lillet Vive	7,20
<i>Lillet Blanc, Tonic Water, Strawberry</i>	
Rosato Mio	7,20
<i>Ramazzotti Aperitivo Rosato, Prosecco, Basil</i>	
Rosato Duo	7,20
<i>Ramazzotti Aperitivo Rosato, Tonic Water, Lime</i>	
Rosato Lemon	7,20
<i>Ramazzotti Aperitivo Rosato, Bitter Lemon, Lemon, Mint</i>	

BEERS

Meckatzer Weiss-Gold	0,3 l	3,20	0,5 l	4,20
Meckatzer Weiss-Gold Non-Alcoholic	0,3 l	3,20		
Meckatzer Hell			0,5 l	4,20
Meckatzer Pils	0,3 l	3,20		
Meckatzer Radler	0,3 l	3,20	0,5 l	4,20
Meckatzer Hefeweizen			0,5 l	4,20
Meckatzer Hefeweizen Non-Alcoholic			0,5 l	4,20
Meckatzer Kristallweizen			0,5 l	4,20
Colaweizen (Hefe / Kristall)			0,5 l	4,60
Russ (Hefe / Kristall)			0,5 l	4,60

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FRUIT JUICES / NECTARS

Orange / Apple Nectar	0,2	1	3,50	0,4	1	4,70
Multivitamin Fruit Nectar	0,2	1	3,50	0,4	1	4,70
Red Grape Juice	0,2	1	2,50	0,4	1	4,70
Red Currant Nectar	0,2	1	3,50	0,4	1	4,70
Juice Spritzer	0,2	1	3,30	0,4	1	4,50

*(Apple Juice, Orange Juice, Currant Nectar,
Grape Juice, Passion Fruit Juice)*

HOMEMADE LEMONADES

Wild Berry Lemonade	0,4	1
Wild Berry Syrup, Lemon Juice, Soda		
Strawberry Mint Lemonade	0,4	1
Strawberry Syrup, Lemon Juice, Mint, Soda		
Elderflower Mint Lemonade	0,4	1
Elderflower Syrup, Mint, Lime, Soda		
Mango Mint Lemonade	0,4	1
Mango Syrup, Lemon Juice, Mint, Soda		

- ALL LEMONADES 5.90 -

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REFRESHING DRINKS

San Pellegrino	0,25 l	3,50	0,75 l	6,90
Acqua Panna	0,25 l	3,50	0,75 l	6,90
Sparkling table water	0,2 l	2,50	0,4 l	3,20
Coca-Cola ^(2,16)	0,2 l	3,50	0,4 l	4,40
Coca-Cola Light ^(2,16)	0,2 l	3,50	0,4 l	4,40
Spezi ^(2,16)	0,2 l	3,50	0,4 l	4,40
Fanta ^(2,3,6)	0,2 l	3,50	0,4 l	4,40
Sprite ⁽³⁾	0,2 l	3,50	0,4 l	4,40
Bitter Lemon ⁽¹⁵⁾	0,2 l	3,50	0,4 l	4,40
Ice Tea Peach / Lemon ⁽¹⁶⁾	0,2 l	3,50	0,4 l	4,40

COFFEE⁽¹⁶⁾

Cup of Coffee	2,90
Espresso	2,50
Double Espresso	4,50
Espresso Macchiato ^(b)	2,70
Double Espresso Macchiato ^(b)	3,80
Cappuccino with Milk Foam ^(b)	3,80
Latte Macchiato ^(b)	4,00
with Vanilla ⁽³⁾ , Caramel ⁽²⁾ , Amaretto Flavor ^(2,1)	4,20
Caffè Corretto (Espresso with Grappa) ⁽¹³⁾	4,20
Café au Lait ^(b)	3,20

HOT DRINKS

Hot Chocolate ^(b)	2,90
Hot Chocolate ^(b) with Whipped Cream ^(b)	3,20
Fruit Tea, Chamomile Tea, Peppermint Tea, Rosehip Tea, Black Tea ⁽¹⁶⁾	2,80



WHITE WINES^(13,p)

Chardonnay Banear DOC, Friuli, dry	0,2 l	6,20
Frascati F.C. DOC, Lazio, dry	0,2 l	6,20
Pinot Grigio Banear DOC, Friuli, dry	0,2 l	6,20
Chiaretto (Rosé), Vino da Tavola, Veneto	0,2 l	6,20
Wine spritzer (sour/sweet)	0,2 l	4,50

RED WINES^(13,p)

House Wine, Nero d'Avola, Sicily, Dry, Full-bodied	0,2 l	6,20
Merlot Banear DOC, Friuli, Dry	0,2 l	6,20
Bardolino Sartori DOC, Tuscany, Semi-dry	0,2 l	6,20
Chianti Melini DOCG, Tuscany, Dry	0,2 l	6,20
Lambrusco Chiarli IGT, Modena, Sweet	0,2 l	6,20
Wine spritzer (sour/sweet)	0,2 l	4,50

PROSECCO^(13,p)

Prosecco, Valdo	0,1 l	5,30
	0,75 l	25,90



BOTTLED RED WINES

Spätburgunder (Pinot Noir) 2021, Dry, Aufricht Lake Constance, 13.0% Vol. – Smooth and enchanting. The intense aroma of wild cherries is followed by a blend of red berries on the palate	0,75 l	28,90
Nero d'Avola Sicilia DOC 2023, Dry, Casalina Di Siziano Italy, Sicily, 13% Vol. – Fruity bouquet with sweet notes of raspberries, sour cherries, and ripe fruits, complemented by an intense, velvety, and pleasantly persistent taste	0,75 l	21,80

BOTTLED WHITE WINES

Weißburgunder (Pinot Blanc) 2022, Dry, Aufricht Lake Constance, 13.5% Vol. – White blossoms, crisp pear, elegant spice	0,75 l	28,90
Chardonnay 2022, Dry, Kress Lake Constance, 13% Vol. – Pleasant smoothness with a long finish, power, fullness and elegance	0,75 l	29,90
Kerner 2022, Dry, Kress Lake Constance, 13% Vol. – Fruity, fresh aromas, a spectrum of lychee, kiwi and pineapple	0,75 l	28,90
Grauburgunder (Pinot Gris) 2022, Dry, Aufricht Lake Constance, 13% Vol. – Quince and brioche, dense and spicy	0,75 l	29,90
Chardonnay 2021, Dry, Aufricht Lake Constance, 13.5% Vol., Old Vines – Powerful, dense and spicy	0,75 l	31,00
Rosé Pinot Noir 2022, Dry, Kress Lake Constance, 12.5% Vol. – Subtle bitter fruit with delicate grip	0,75 l	26,50



GRAPPA / FRUIT BRANDIES⁽¹³⁾

Fruit Brandy	2 cl	3,80
Williams Christ	2 cl	3,80
Grappa	2 cl	4,90
Grappa Francoli	2 cl	5,70

BRANDY / COGNAC⁽¹³⁾

Vecchia Romagna	2 cl	4,70
Veterano	2 cl	4,70
Carlos Primero	2 cl	5,90

HERBAL LIQUEURS DIGESTIFS⁽¹³⁾

Averna ⁽²⁾	4 cl	4,80
Campari ⁽²⁾	4 cl	4,80
Fernet Branca ⁽²⁾	2 cl	4,50
Ramazzotti ⁽²⁾	4 cl	4,80

LIQUEURS⁽¹³⁾

Amaretto ⁽¹⁾	4 cl	4,70
Baileys ^(2,16,b)	2 cl	4,70
Sambuca	2 cl	4,50

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STARTERS

Seasonal Mixed Salad ^(b,d,i)	6,50
Tomato Salad with Onions ⁽³⁾	7,90
Tomato Salad with Mozzarella ⁽³⁾	8,90
Arugula with Cherry Tomatoes and Grana Shavings, served with a fine Olive Oil-Balsamic Dressing ⁽²⁾	8,90
Beef Carpaccio on Arugula with Grana Padano Shavings and Olive Oil	11,50
Antipasto Misto – Italian Ham ⁽³⁾ , various Salamis ^(3,6,i) , Cheese ^(b) and Italian Vegetables ^(1,3,6,8)	12,80
Shrimp ^(g) Aglio e Olio	11,60
Classic Bruschetta ^(a) with Diced Tomatoes	5,50
Mozzarella Bruschetta ^(a) – with Diced Tomatoes, Mozzarella and Olives	6,50
Garlic Pizza Bread	6,70
Pizza Bread with Tomato Sauce and Garlic	6,90



SALAD VARIATIONS

Fresh, mixed salad variations according to the season:

With boiled egg ^(d) and asparagus	13,20
With grilled turkey and crispy bacon strips ^(3,4,6)	14,20
With sautéed garlic shrimp ^(g)	15,90
With crispy fried fish bites ^(a,b,d,e)	16,10
Warm vegetable salad with Mediterranean vegetables and potatoes on a bed of leafy greens, optionally with smoked salmon or Parma ham	15,90

SOUPS

Minestrone – Italian vegetable soup	5,40
Tomato cream soup	5,60
Zuppa Pavese – Strong broth with whisked egg	5,10



PIZZA

Pizza Margherita with tomato sauce and cheese ^(b)	8,90	Pizza Quattro Stagioni with cooked ham ^(3,4,6) , bell peppers, artichokes ^(1,6) and mushrooms	12,90
Pizza Funghi with mushrooms	10,50	Pizza Rustica with Parma ham ⁽³⁾ , arugula and Gorgonzola	13,50
Pizza Prosciutto with cooked ham ^(3,4,6)	10,70	Pizza al Salmone with smoked salmon ^(e) and onions	13,80
Pizza Due Gusti with cooked ham ^(3,4,6) and mushrooms	11,90	Pizza ai Frutti di Mare with seafood ^(f,g) and onions	14,90
Pizza Vegetaria with olives ^(6,8) , artichokes ^(1,6) , bell peppers and mushrooms	10,90	Pizza Pesce Misto with smoked salmon ^(e) , tuna ^(e) and onions	14,80
Pizza Hawaii with cooked ham ^(3,4,6) and pineapple	12,30	Pizza Quattro Formaggi with mozzarella ⁽³⁾ , Grana Padano, Gorgonzola and Edam cheese ⁽³⁾ with cooked ham ^(3,4,6)	13,10 13,70
Pizza Salami ^(3,4,6)	10,80	with smoked salmon ^(e) with Parma ham ⁽³⁾	14,10 14,10
Pizza Vulcano with salami ^(3,4,6) , mushrooms and egg ^(d)	12,60	Pizza Mezzaluna Half: Calzone filled with cooked ham ^(3,4,6) and mushrooms Half: Mixed salad with marinated tomatoes and olives ⁽⁶⁾	12,80
Pizza Diavolo (spicy) with spicy salami ^(3,4,6) and chili peppers ^(3,6)	11,60	Pizza Mozzarella with tomato sauce, cheese, fresh tomatoes, mozzarella and basil	12,90
Pizza Fantasia with cooked ham ^(3,4,6) , mushrooms, garlic and Gorgonzola	13,60	Pizza Mista with cooked ham ^(3,4,6) , salami ^(3,4,6) , mushrooms and artichokes ^(1,6)	13,90
Pizza Tonno with tuna ^(e) and onions	12,90	Pizza with mozzarella, cherry tomatoes, basil, arugula and Tipo Parma ham	13,80
Pizza Regina with spinach ⁽⁵⁾ , bacon and garlic	11,50		

Each extra ingredient on the pizza: + 1,50 | Anchovies, tuna, salmon and Parma ham: 2,50

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PASTA EXCLUSIVE

Tagliatelle^(a,d) ai Gamberetti	16,90
with shrimp ^(g) , vegetable strips and leeks in a delicate tomato-cream sauce ^(b)	
Tagliatelle^(a,d) alla Casa	14,80
with veal strips and leeks in a light cream sauce ^(b)	
Tagliatelle^(a,d) con Tacchino	15,50
with turkey strips and porcini mushrooms in a fine cream sauce ^(b)	
Spaghetti Parma	14,90
Spaghetti ^(a) Aglio e Olio with Parma ham strips ⁽³⁾ and arugula	
Casarecce alla Caprese^(g)	13,70
Pasta ^(a) with fresh tomatoes, zucchini and melted mozzarella ⁽³⁾ in olive oil and garlic	
Bavette^(a) with Grilled Prawns^(g)	16,90
with leek strips and cherry tomatoes in olive oil	
Casarecce^(a,d) alla Monte Cristo	16,80
with green pesto, cream sauce ^(b) and king prawns ^(g)	
Spaghetti^(a) allo Scoglio	16,80
with mussels ^(f) , shrimp ^(g) and calamari ^(f) in tomato sauce	
Penne^(a) alla Olive	11,90
with olives ^(6,8) in a slightly spicy tomato sauce	
Penne^(a) ai Soleggiati	14,90
with marinated tomatoes, arugula and Grana Padano shavings in fine olive oil	

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PASTA CLASSIC

Spaghetti^(a) „Aglio e Olio“ with garlic, olive oil and chili	9,30
Spaghetti^(a) Napoli with fine tomato sauce and basil	9,50
Spaghetti^(a) alla Bolognese with flavorful minced meat tomato sauce ^(k)	10,50
Spaghetti^(a) alla Carbonara with cooked ham ^(3,4,6) in a creamy egg sauce ^(b,d)	10,90
Penne^(a) all'arrabbiata with garlic, chili and tomato sauce (spicy)	10,70
Penne^(a) alla Gorgonzola in a light Gorgonzola cream sauce ^(b)	11,50
Penne^(a) al Salmone with smoked salmon ^(e) in tomato cream sauce ^(b)	14,50
Spaghetti^(a) with basil pesto and cherry tomatoes	12,50

Gratinati (oven-baked with cheese)⁽³⁾

Homemade Lasagna alla Casa^(a,d) in ground beef-tomato sauce ^(k) with peas ⁽ⁱ⁾ and eggs ^(d)	12,50
Homemade Fish Lasagna^(a,d) with smoked salmon ^(e) , shrimp ^(g) , spinach and ricotta	14,90
Tagliatelle al Forno^(a,d) with strips of turkey and porcini mushrooms in a cream sauce	15,80

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MEAT DISHES

Saltimbocca alla Romana Veal escalope with Parma ham ⁽³⁾ and sage, pan-seared in a delicate red wine sauce ^(k) , served with buttered noodles ^(a,b,d)	24,80
Piccata alla Milanese Veal escalope coated in a Grana Padano and egg crust ^(d) , served on tomato spaghetti ^(a)	22,80
Argentinian Grilled Beef Steak (natural cut) with vegetable antipasto ^(1,3,6,8) and a side of tomato-mozzarella ⁽³⁾	28,90
Argentinian Beef Steak in Pepper Sauce^(k) (natural cut) served with roasted potatoes and green beans	28,90
Tagliata con Grana e Rucola (natural cut) sliced Argentinian grilled beef steak on arugula and Grana Padano shavings, drizzled with fine olive oil	27,90

FISH DISHES

Fresh Salmon Fillet^(e) from the Grill with Mediterranean vegetables and potatoes	24,50
Grilled Merluzzo Hake ^(e) from the grill with Mediterranean vegetables and potatoes	21,80
Grilled Zander Fillet^(e) with spinach and potatoes	23,90
Fresh Salmon Fillet^(e), Zander Fillet^(e) and Shrimp^(g) from the Grill with basil butter ^(b) on Mediterranean vegetables and potatoes	32,80
Tagliatelle^(a,d) with salmon ^(e) in spinach cream sauce ^(b)	16,80



DESSERTS

Tiramisu ^(a,b,d,13) Classic Italian dessert	5,90
Soufflé al Cioccolato ^(a,b,d,1,q) Delicate chocolate cake filled with a heart of molten chocolate	6,50
Tartufo Classico ^(b,d,i,q) Semi-frozen zabaglione ice cream, coated with cocoa and hazelnut pieces	6,20
Tartufo Bianco ^(b,d,i,q) Semi-frozen zabaglione ice cream, coated with grated white chocolate	6,20
Tartufo Nocciola ^(b,d,i,q) Semi-frozen zabaglione ice cream, coated with hazelnuts, chocolate and meringue	6,20
Mixed ice cream ^(b,2,6)	5,50
Mixed ice cream with whipped cream ^(b,2,6)	5,90
Iced coffee Vanilla ice cream ^(b,2,6) , coffee ⁽¹⁶⁾ and whipped cream ^(b)	4,80
Lemon Real lemon filled with lemon sorbet	5,60
Coco ^(b,2,6) Coconut ice cream served in a real coconut shell	6,20



ALLERGENS

- a = GLUTEN (wheat, durum wheat semolina)
- b = LACTOSE (whole milk, butter, yogurt, quark, cheese, cream, dairy ice cream)
- d = EGGS (frozen egg, meringue, sponge cake, pasta)
- e = FISH (all fish species)
- f = MOLLUSKS (calamari, squid, mussels)
- g = CRUSTACEANS & CRUSTACEAN PRODUCTS (shrimp, scampi, crabs, crab meal)
- h = LUPINS
- i = MUSTARD (mustard seeds, salad dressings, sausage)
- k = CELERY (vegetable broth, sauces)
- l = TREE NUTS (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia nuts)
- m = PEANUTS
- n = SESAME SEEDS (sesame flour, sesame oil, sesame paste, tahini)
- p = SULFUR DIOXIDE & SULFITES (commonly found in wine, horseradish)
- q = SOY (frequently used in vegetarian/vegan dishes)

ADDITIVES

- 1 = Contains flavor enhancer
- 2 = Contains coloring
- 3 = Contains preservative
- 4 = Contains nitrite curing salt
- 5 = Contains nitrate
- 6 = Contains antioxidant
- 7 = Sulfured
- 8 = Blackened
- 9 = Waxed
- 0 = Contains phosphate
- 11 = Contains sweetener(s)
- 12 = Contains phenylalanine
- 13 = Contains alcohol
- 14 = Contains taurine
- 15 = Contains quinine
- 16 = Contains caffeine