

WELCOME AT HUGO'S BEACH CLUB

WELCOME TO MY WORLD: IT IS TRADITIONAL,
SOMETIMES DARING,
FILLED WITH WONDERFUL FLAVORS, COLORFUL BUT NOT GARISH
A LITTLE NOISY NOW AND THEN, WARM AND FAMILIAR,
HEARTY AND SWEET, PERFECTED BUT NEVER BORING,
FULL OF FABULOUS TASTE.

I
IN ANY CASE SPECIAL AND I AM HAPPY EVERY DAY ANEW,
THAT IT IS THE WAY IT IS!

WHERE LOVE SETS THE TABLE, THE FOOD
TASTES THE BEST.

BITTE BEACHTEN SIE, DASS WIR AUSSCHLIESSLICH FOLGENDE ZAHLUNGSMITTEL AKZEPTIEREN:
BARGELD | EC-/GIRO-/MAESTROCARD | MASTERCARD | VISACARD



Salad

INSALATA MISTA ^{M IA} Mixed salad	9.90
INSALATA DI POMODORO ^{M IA} Tomatoe salad with onions	11.90
INSALATA DI RUCOLA CON POMODORINI E PARMIGIANO ^{M IA} Rocket salad with cherry tomatoes and parmesan cheese	13.90
INSALATA CAESAR ^{A C D E G M IA} Salad with homemade croûtons and parmesan	13.90
INSALATA MISTA CON CAPRINO ^{M IA G} Mixed salad with grilled goat cheese	16.90
INSALATA CAESAR CON TACCHINO ^{A C D E G M IA} Salad with homemade croûtons, turkey strips and parmesan	18.90
INSALATA CAESAR CON GAMBERONI ^{A B C D E G M IA} Salad with homemade croûtons, prawns and parmesan	22.90

Starters

CAPRESE ^{G M IA I5} Tomatoe with buffalo mozzarella and basil	14.90
PROSCIUTTO DI PARMA E MELONE Thinly sliced parma ham with honey melon	18.90
VITELLO TONNATO CON CAPPERI ^{C D K 3} Thin slices of veal with tuna sauce and capers and anchovies	18.90
H'UGO'S TRILOGIAI ^{C D G K 3 I5} Vitello Tonnato, beefsteak tomatoe with buffalo mozzarella and salmon tartare on beetroot carpaccio	19.90
TARTARA DI SALMONE ^{D K} Salmon tartare on beetroot carpaccio with avocado cream	17.90
BATTUTA DI TONNO SU INSALATA DI FINOCCHI ^{D M IA} Thinly sliced tuna fillet on fennel salad, with strawberries, orange fillets and raspberry balsamic vinegar	21.90

PLEASE NOTE OUR DETAILED
ALLERGEN LABELING AT THE END OF THE MENU!



Pasta

SPAGHETTI AGLIO, OLIO E PEPERONCINO ^A	14.90
Spaghetti with garlic, olive oil, peperoncino from Calabria, cherry tomatoes and parsley	
PENNE ALL'ARRABBIATA ^{A 2A 3 15}	14.90
Penne with a spicy sauce of tomatoes from Cilento	
STROZZAPRETI CON RAGÙ DI SALSICCIA ^A	19.90
Strozzapreti with a homemade salsiccia ragout (slightly spicy)	
FETTUCCINE CON GAMBAS AL VINO BIANCO ^{A B C I}	22.90
Fettuccine with prawns in a homemade white wine sauce	
TAGLIOLINI AL TARTUFO ^{A C G}	19.90
Tagliolini with thinly sliced seasonal truffle	

Pesce

SALMONE ALLA GRIGLIA CON INSALATA MISTA ^{G M I A}	29.90
Grilled salmon served with mixed salad	
FILETTO DI BRANZINO ALL GRIGLIA ^{A D M}	29.90
Grilled sea bass fillet served with buttered vegetables	
PESCE MISTO ALLA GRIGLIA CON VERDURA E INSALATA MISTA ^{A G M}	37.90
Mixed grilled fish served with buttered vegetables and a mixed salad	
GAMBERONI U5 ALLA GRIGLIA SU INSALATA MISTA ^{B M I A}	34.90
Grilled prawns on a mixed market salad	
1KG GAMBERI ARROSTITI IN AGLIO E OLIO D'OLIVA EXTRA VERGINE ^B	71.90
1kg Prawns roasted in garlic and extra virgin olive oil	

Carne

ENTRECÔTE AI FERRI CON PATATE AL ROSMARINO	34.90
Irish entrecote from the grill with rosemary potatoes	
FILETTO DI MANZO ALLA GRIGLIA	46.90
beef fillet from the grill with rosemary potatoes	
STRACETTI DI MANZO CON RUCOLA POMODORI PARMIGIANO ^{G K}	32.90
Beef strips with rocket, tomatoes and Parmesan	
STRACETTI DI MANZO CON RUCOLA POMODORI PARMIGIANO E TARTUFO ^{G K}	36.90
Beef strips with rocket, tomatoes and Parmesan and seasonal truffle	



Pizza

MARGHERITA ^{A G 15}	9.90
Tomato sauce, mozzarella, extra virgin olive oil	
SALAMI ^{A G 15}	14.90
Tomato sauce, mozzarella, slightly spicy ital. Salami, extra virgin olive oil T	
MATTEO ARROSTO ^{A G 15}	15.90
Tomato sauce, mozzarella, cooked ham, extra virgin olive oil	
VEGETARIA ^{A G M 1A 15}	16.90
Tomato sauce, mozzarella, aubergine, peppers, courgettes, artichokes, Mint, garlic, extra virgin olive oil	
MELLA PIZZA ^{A G 2A 3 15}	16.90
Tomato sauce, mozzarella, Tyrolean bacon, red onions, extra virgin olive oil	
PARMA RUCOLA ^{A G M 1A 15}	17.90
Tomato sauce, mozzarella, rocket, Parma ham, balsamic vinegar, extra virgin olive oil	
LACHS RUCOLA ^{A D G M 1A 15}	17.90
Tomato sauce, mozzarella, rocket, smoked salmon, Aceto balsamico, extra virgin olive oil	
GAMBAS KNOBLAUCH ^{A B G 15}	19.90
Tomato sauce, mozzarella, prawns, garlic, parsley, extra virgin olive oil	
TRÜFFEL ^{G 15}	19.90
Tomato sauce, mozzarella, seasonal truffle	
H'UGO'S SPECIALE ^{A B G 15}	25.90
mozzarella prawns garlic parsley slightly spicy ital. salami grilled courgette gratinated with parmesan cheeset	

Dessert

HOMEMADE TIRAMISU ^{A C F G H 9A 11 17}	9.50
PROFITEROLE ^{A C F G H 8 10A 16 17}	10.50
filled with chocolate cream and coated in white chocolate	
MOUSSE AU CHOCOLAT ^{C G}	10.50
filled with chocolate cream and coated in white chocolate	
PANNA COTTA SU FRUTTI DI BOSCO ^{C G}	10.50
Panna cotta served on a bed of forest fruits	

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ALLERGENES

A CEREALS CONTAINING GLUTEN AND PRODUCTS DERIVED THEREFROM - E.G.: CEREALS CONTAINING GLUTEN, WHEAT, RYE, BARLEY, OATS (OR HYBRID STRAINS THEREOF), SPELT, KAMUT, KHORASAN WHEAT, EMMER, EINKORN, GREEN SPELT.

B CRUSTACEANS AND PRODUCTS DERIVED THEREFROM - E.G.: CRAYFISH, SHRIMPS, PRAWNS, LOBSTERS, SCAMPI.

C EGGS AND PRODUCTS DERIVED THEREFROM - E.G.: POULTRY EGGS

D FISH AND PRODUCTS DERIVED THEREFROM - E.G.: ALL FISH SPECIES, CAVIAR

E PEANUTS AND PRODUCTS DERIVED THEREFROM - E.G.: ALL TYPES OF PEANUTS

F SOJA AND PRODUCTS DERIVED THEREFROM - E.G.: ALL VARIETIES OF SOYBEANS

G MILK OR LACTOSE AND PRODUCTS DERIVED THEREFROM - E.G.: MILK FROM MAMMALS, SUCH AS COWS, SHEEP, GOATS, HORSES AND DONKEYS.

H NUTS AND PRODUCTS DERIVED THEREFROM - E.G.: NUTS, SUCH AS ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS, BRAZIL NUTS, PECANS, MACADAMIA NUTS, QUEENSLAND NUTS, CASHEWS, CASHEW NUTS.

I CELERY AND PRODUCTS DERIVED THEREFROM - FOR EXAMPLE: CELERY, CELERIAC, CELERY IN THE STALKS

K MUSTARD AND PRODUCTS DERIVED THEREFROM

L SESAME AND PRODUCTS DERIVED THEREFROM

M SULPHUR DIOXIDE AND SULPHIDES AND PRODUCTS DERIVED THEREFROM E 220 - E 228 - SULPHITE IN A CONCENTRATION EXCEEDING 10 MG/KG

N LUPINS AND PRODUCTS DERIVED THEREFROM

O MOLLUSCS AND PRODUCTS DERIVED THEREFROM - E.G.: SNAILS, ABALONE, OCTOPUS, SQUID, CALAMARI, ALL SHELLFISH, OYSTERS.

P CONTAINS A SOURCE OF PHENYLALANINE ADDITIVES

1A COLOURINGS

1B MAY AFFECT ACTIVITY AND ATTENTION IN CHILDREN

2A PRESERVATIVES

2B NITRITE CURING SALT

3 ANTIOXIDANTS

4 FLAVOUR ENHANCER

5 SULPHURISED

6 BLACKENED

7 WAXED

8 PHOSPHATE

9A SWEETENER

9B SWEETENER SACCHARIN

9C SWEETENER CYCLAMATE

9D SWEETENER ASPARTAME

9F SWEETENER ACESULFAME

10A MILK PROTEIN

10B STARCH

10C EGG WHITE

10D LIQUID EGG WHITE

10E SOYA PROTEIN

11 CONTAINING CAFFEINE

12 CONTAINING QUININE

13 CONTAINING TAURINE

14 GENETICALLY MODIFIED

15 ACIDIFIERS

16 STABILISERS

17 FLAVOURINGS

18 NATURAL FLAVOURS



Events at Húgo's

WITH US, WE CELEBRATE THE FESTIVITIES AS THEY FALL,
NO MATTER WHETHER IT'S YOUR BIRTHDAY, A DINNER FOR TWO
OR YOU SIMPLY WANT TO SPEND AN UNFORGETTABLE EVENING
WITH YOUR LOVED ONES.

ARE YOU LOOKING FOR A SUITABLE VENUE FOR YOUR SPECIAL OCCASION?
FOR 2, 10, 20, 50, 100, 500 OR EVEN UP TO 1,200 GUESTS?
THEN WE LOOK FORWARD TO HEARING FROM YOU!
OUR EVENT DEPARTMENT OFFERS YOU A FULL SERVICE
WITH A FIXED CONTACT PERSON WHO WILL EXCLUSIVELY
ALL YOUR QUESTIONS AND WISHES.

FROM THE FOOD AND DRINK CONCEPT, TO THE MUSICAL PERFORMANCE IN THE EVENING
TO THE ORGANISATION OF THE OVERNIGHT STAY FOR YOUR GUESTS.
FOR YOUR GUESTS, WE WILL GLADLY TAKE OVER
YOUR ENTIRE PLANNING AND IMPLEMENTATION.

NO MATTER WHAT REQUEST OR WISH YOU HAVE,
WE LOOK FORWARD TO HEARING FROM YOU.

_ **CONTACT:** 089.925 832 07

_ **E-MAIL:** INFO@HUGOS-STARNBERG.DE

