

## Salads

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**Baby Iceberg**

11  
€



**Garden salad**

9

## Dessert

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**Chocolate Mousse Creme Brulee**

10  
€

## Desserts

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**Strawberry Cheesecake**

7  
10  
€



**Chocolate Caramel Magnum Bar**

11  
€

## Alcoholic Drinks

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**Sangria**

8



**Beer**

## Appetizers

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**Appetizer**

## Oriental dishes

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**Hummus**

9

## Pizza

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**Meat Pizza**



**Pizza normal**



**Garden**



**Italian Pizza**



**Pizza Vegetarian**



**Spicy Salami Pizza**

21  
€



**Truffle Mushroom Pizza**

19  
€

## Mains

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**Sauteed Gnocchi alla Vodka**

24  
€



**16 oz Grilled Porkchop Tomahawk**

34  
€

## Main courses

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**Quesadillas**

22

## Burgers

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**Wagyu Burger**

22  
€

## Antipasti

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**Grilled Octopus**

7  
17  
€



**Burrata**

9  
12  
€

## Side dishes

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**Feta**

10



**Champignons**

17

## Salad

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**Salad with pecan nuts**

9



**Caesar Salad**

11  
10  
€

## Seafood

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**Shrimp**

10



**Squid**

8



**Prawns**

## SIDES

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**Mixed Seasonal Vegetables**



**Creamed spinach**

9  
7  
€



**Grilled Asparagus**

9  
7  
€



**Creamy Mashed Potatoes**

7  
€

## Chicken

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**Chicken Wings**

21  
15  
€

## Sauces

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**Salsa**



**Marinara Sauce**



**Marinara Sauce**

18

## Starters

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**Classic Hummus**

13  
€

## Side Dishes

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**Fries**

9  
6  
€



**Sweet Potato Fries**

9  
6  
€

## Tapas

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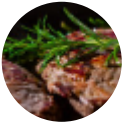


**Green Curry Hummus**

14  
€

## Pork\*

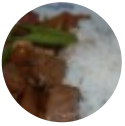
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**Pork**

## **Fleisch - Schweinesteak**

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**Steak**

9

## **Main**

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**Cheese and Charcuterie Board**

22  
€

## **French Fries**

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**French Fries**

## **Milk**

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**Milk**

## Griechische Küche

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**Filet**

## Bread

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**Bread**

## Add Ons

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**Exotic Mushrooms**

7  
€

## Entrees

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**Pork Chop**



**Organic Roasted Chicken**

28  
€



## Breakfast Sides

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**Yogurt Parfaits**

## Small Plates

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**Mexican Street Corn**

7  
€

## Main Plates

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**8 Oz Filet**

50  
€

## Raw Bar

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**Asian Apple Mignonette, Cocktail Sauce**



**Oysters on the Half Shell, Shrimp and Crab Claws**

## Surf & Turf

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**Veal Scaloppini Oscar**

## Hot Buffet

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**Thyme and Red Onion Roasted Fingerling Potatoes**



**Sautéed Salmon with Exotic Fruit Salsa**



**Cheese Blintzes with Cherries and Toasted Almonds**



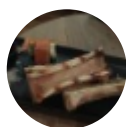
**Pork Sausage and Black Pepper Bacon**



**Crabmeat Ravioli with Lobster Sauce and Sautéed Shrimp**

## Small Plates & Salads

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**Roasted Bone Marrow**

22  
€

## To Accompany

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**Truffle Fries**

1  
8  
€

## Drinks

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**Drinks**

## Dessert\*

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**Dessert**

## Eggs Delicatessen

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**Eggs Benedict with Hollandaise Sauce**

## Vegetable Or Hand Roll

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**Asparagus**

9

## Our Carving Station

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**Prime Rib with Béarnaise and Green Pepper Sauce**



**Virginia Ham with Dijon Mustard**

## Uncategorized

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**Faroe Island Salmon**

29  
€



**Fresh Sliced Fruit Mixed Berries**



**Smoked Salmon with Cream Cheese, Capers, Eggs and Shallots**



**Charcuterie Board and Assorted Cheeses with Artisinal Bread**



**Antipasto with Roasted and Pickled Vegetables, Tomatoes and Burrata**



**Seared Ahi Tuna and Soba Noodle Salad in Sweet Ginger Vinaigrette**



## **Bagels, Pastries, Muffins and Croissants**