



	EUR
<i>Caesar salad – cherry tomatoes, croutons, parmesan cheese, bacon with your choice of:</i>	8.50
✓ <i>chicken fillet</i>	12.00
✓ <i>tuna medallions</i>	15.00
✓ <i>tiger prawns</i>	14.50
<i>Mozzarella with avocado, tomato, rucola and basil pesto</i>	9.50
<i>Snails served with garden fresh leaf salad</i>	11.50
<i>Soup of the day</i>	
<i>„Grand Palace” Gourmet burger with french fries</i>	17.50
<i>Baked baguette with red barb, rucola, kalamata olives and parmesan cheese</i>	16.00
<i>Classic club sandwich with french fries</i>	14.00
<i>Beef stroganoff with mashed potatoes</i>	18.00
<i>Chicken Paillard with vegetable julienne and anchovies</i>	14.00
<i>Maccheroncini Bolognese</i>	12.00



Value Added Tax Included

COLD AND HOT APPETIZERS

	EUR
<i>Salmon trio (tartar, gravlax, grilled)</i>	13.00
<i>Tuna and salmon tartar served with quail egg and capers</i>	14.00
<i>Matjes herring fillet with caraway cottage cheese, buttered new potatoes, pickled onions and sour cream</i>	8.50
<i>Avocado roll with prawns, rucola and truffle oil dressing</i>	13.00
<i>Beef carpaccio with foie gras, parmesan slices and black truffle vinaigrette</i>	17.00
<i>Seared duck liver with sweet and sour fig tart</i>	24.00
<i>Asparagus steamed in white wine with chorizo, seasonal mushrooms and soft boiled egg in herbed bread crumbs</i>	12.00

SALADS

<i>Mixed leaf salad with chilli tiger prawns, fresh figs and citrus dressing</i>	13.50
<i>Peppered beef salad on garlic bruschetta with quail eggs, fresh cucumber and tonnato sauce</i>	12.00
<i>Marinated beetroot salad with feta cheese, walnuts and balsamic dressing</i>	8.50

SOUPS

<i>Chilled green vegetable soup with goat cheese and fresh mint</i>	7.00
<i>Creamy spinach and dill soup with smoked salmon croquette and puffed amaranth seeds</i>	8.00
<i>Thai chicken broth with rice noodles, fresh vegetables and spring onions</i>	8.00
<i>Bouillabaisse</i>	12.00



MAIN COURSES

<i>Seared tuna with fried rice, seaweed gremolatta and pepper puree</i>	19.00
<i>Cobia fillet with „Tabbouleh” salad served in banana leaves and rich fish bouillon</i>	24.00
<i>Pan-fried cod fillet with dill and lemon pesto on a bed of warm snow pea and pancetta salad</i>	18.00
<i>Seafood black pasta with mussels, shrimps, sea scallops, tuna tartar and pomodorina sauce</i>	15.00
<i>“Sea & Land” beef fillet with tiger prawns, grilled vegetables, potato puree and red wine, ginger sauce served on Himalayan salt block</i>	24.00
<i>Beef fillet with mushrooms, seasonal vegetables, duck liver and red wine sauce</i>	24.00
<i>Brick chicken with new potatoes, spinach and caper butter sauce</i>	22.50
<i>Veal cheeks braised in red wine with sauteed vegetables, beetroot puree and balsamic pearl onions</i>	20.00
<i>Lamb chops with warm seasonal green vegetable salad, spiced chickpea crème and prune-red wine sauce</i>	25.00
<i>* Sauteed seasonal vegetables on minted pea puree and cheese gnocchi</i>	12.00
<i>* Grilled haloumi cheese with african banana chutney and aubergine on crispy ciabatta</i>	12.00

** Vegetarian dish*



Value Added Tax Included

DESSERTS

<i>Baker's parfait in brioche wafer with vanilla ice-cream in chocolate cookie and strawberry tartar</i>	6.00
<i>Assiette of chocolate: salted orange toffee in milk chocolate, dark chocolate mousse with powdered olive oil, white chocolate cheesecake</i>	7.00
<i>Blancmange with rhubarb, hibiscus sorbet and raspberry crisps</i>	6.00
<i>Seasonal fruits and berries with marsala zabaglione and homemade biscotti (10-15 min)</i>	7.00
<i>Home made ice creams and sorbets (per scoop)</i>	2.50
<i>Selection of international cheese</i>	14.00
<i>Fruit plate</i>	7.50

