

Club card



STARTERS AND SOUPS

Beef Tartare with Truffle Mayonnaise,
Crispy Potato Rösti and Mixed Leaf Salad € 23.50

G-E-MK-MD-SP

Romaine Lettuce Hearts
with Caesar Dressing, Honey Tomatoes, Parmesan
and Croutons € 16.50

with Chicken Strips € 29.50

with Beef Strips € 38.50

with Prawns € 34.50

G-E-F-MK-N-MD-SP

Three Variations of Chinese Dim Sum Dumplings
(with Prawn/Chicken/Vegetarian Filling)
served with Wakame Salad,
Daikon Radish and Ponzu Chili Dip € 21.50

G-C-E-F-P-S-MK-N-CY-SS-SP

Prime-Cut Beef Consommé
with Vegetables and Crepe Strips
("Frittaten") € 11.50

G-E-MK-CY

Soup of the Day € 12.50

MAIN COURSE

Medium-Rare Fillet of Black-Angus Beef
served with Grilled Vegetables, Rosemary Potatoes,
Herb Compound Butter and Port Wine Jus € 62.50

E-MK-CY-SP

"Viennese Schnitzel":
Breaded Veal Escalope served with Cranberries
and Parsley Potatoes € 37.50

G-E-MK-SP

Organic Chicken Thai Curry
served with Wok Vegetables, Mung Bean Sprouts
and Basmati Rice € 32.50

P-MK-N-CY-SS-SP

Spaghetti
with Bolognese or Tomato Sauce € 19.50

G-MK-MD-CY-SP

Wild-Caught, Pan-Fried Turbot Fillet
served with Saffron Risotto, Mixed Vegetables
and Champagne Foam € 37.50 | € 44.50

F-MK-CY-MD-SP

Vegetarian

White Asparagus
from Austria's Marchfeld Region
with New Potatoes and Hollandaise Sauce € 28.50

E-MK-CY-SP

DESSERT

Quark & Nougat Dumplings
with Vanilla Rum Sauce, Fresh Berries
and Stracciatella Ice Cream € 14.50

G-E-P-MK-SP

Homemade Apple- or Quark Strudel
with Vanilla Sauce € 8.50

G-E-P-MK-SP

For more dessert options, please ask
for our Sorbet and Ice Cream Menu.