

# Club card



## STARTERS AND SOUPS

Piquent Beef Tartare with Truffle Mayonnaise,  
Crispy Potato Rösti and Salad Garnish € 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 Dim Sum Dumplings  
(with Prawn/Chicken/Vegetarian Filling)  
served with Wakame Salad,  
Daikon Radish and Ponzu Chili Dipping Sauce € 21.50  
*G-C-E-F-P-S-MK-N-CY-SS-SP*

Flavourful Prime-Cut Beef Consommé  
with Vegetables and Semolina Dumpling € 11.50  
*G-E-MK-CY*

Soup of the Day € 12.50

## MAIN COURSE

Medium-Rare Fillet of Black-Angus Beef  
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  
with Wok Vegetables, Mung Beans  
and Basmati Rice € 32.50  
*P-MK-N-CY-SS-SP*

Spaghetti  
Bolognese or in Tomato Sauce € 19.50  
*G-MK-MD-CY-SP*

Grilled Fillet of Arctic Char with Champagne Foam  
served on a Creamy Tomato & Rocket Risotto  
with Colourful Vegetables € 31.50 | € 36.50  
*G-E-F-MK-CY-SP*

### Vegetarian

“Chanterelle Pasta”  
Delicate Tagliatelle with Parsley  
served in a Creamy Chanterelle Sauce € 26.50  
*E-MK-CY-SP*

## DESSERT

Sweet 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.