

APPETIZERS AND SALADS

OYSTERS FINE DE CLAIRE 4 pc.
sauce Mignonette / rye bread croutons

BALTIC BRUSCHETTA
salted Baltic anchovie / quail eggs /
cucumber / anchovie sauce

**PRAWNS IN ALMOND
TEMPURA**
pineapple ketchup

GRILLED PRAWNS
avocado tartare / tomato salsa

TACO-TRIO
pink prawns / spicy tuna / lightly
salted salmon

SALMON TARTARE
avocado / quail eggs / shallots /
capers / mustard vinaigrette

TACO WITH SPICY BEEF
guacamole / cole slaw /
sour cream

PEKING DUCK SALAD
salad mix / fresh cucumber /
won ton chips

VEGETARIAN APPETIZERS AND SALADS

CAPRESE
mozzarella di Bufala / dried olives /
homemade pesto / grissini

STUFFED GRILLED AVOCADO
spicy chickpeas / corn / tomato salsa

**QUINOA AND MANGO
SALAD**
avocado / zucchini / citrus sauce

SUSHI

PHILADELPHIA MAKI
salmon / cucumber / cream
cheese

TUNA MAKI
tuna / avocado / wakame /
japanese mayonnaise

SOUPS

TOM YUM GOONG
prawns / noodles

SPICY BEEF GOULASH SOUP
potatoes / carrots / celery

CREAM OF TOMATO SOUP
crispy mozzarella sticks

APÉRITIF

White wine 150ml
Red wine 150ml
Rose wine 150ml
Sparkling wine *Prosecco* 150ml

Aperol Spritz cocktail
Hugo Spritz cocktail
Virgin *Aperol Spritz*
cocktail

VIEW

SEAFOOD & GRILL

MAIN COURSES

STUFFED CALAMARI
prawns / potato puree / creamy
bisque sauce

BLACK MUSSELS
• provencal – white wine, garlic, herbs
• marinara – cherry tomatoes, garlic,
white wine, thyme
• cream sauce with celery
and shallots

SEA BASS WITH PRAWNS
argentinian pink prawns / potato
puree / zucchini pappardelle /
bouillabaisse sauce

SALMON STEAK
fried mushrooms / grilled corn /
baked potatoes / sauce of your
choice

CHICKEN SCHNITZEL
mustars sauce / vegetable salad

**DUCK TOURNEOS
WITH PEPPER SAUCE**
beluga lentils / caramelized carrots

CHICKEN SHASHLIK
chicken leg tights in citrus
marinade / homemade ketchup /
vegetable salad

PORK RIBS BBQ
Jack Daniel's glaze / french fries /
coleslaw salad

BBQ DOUBLE CHEESEBURGER
premium beef / cheddar /
homemade brioche / sweet potato
fries

VEGETARIAN MAIN COURSES

EGGPLANT LASAGNA
mushroom mix / mozzarella /
truffle béchamel sauce

MUSHROOM RAVIOLI
creamy mushroom sauce /
parmesan

STEAKS

for additional 15€

BEEF FILLET / ARGENTINA 200g
BEEF STRIP LOIN / CANADA 250g
BEEF RIB-EYE / USA 250g
LAMB KARE / NEW ZELAND 300g

Our steaks are served with fried mushrooms, grilled corn,
baked potatoes and sauce of your choice

View with the taste

DESSERTS

HONEY CAKE
fresh berries / apple pearls

NAPOLEON CAKE
custard / berry sauce

MANGO PAVLOVA
whipped cream / mango caviar

**COFFEE AND CHOCOLATE
CAKE**
chocolate biscuit / cappuccino cream

COFFEE

Espresso
Double Espresso
Americano

Latte
Cappuccino



TEA

Earl Grey
English Breakfast
Oriental Oolong
Greenleaf
Mint & Fresh
Jasmine
Fruity Camomile

Cream Orange
Berry



Every Saturday and Sunday from 13.00 to 5:00 PM

PRICE LIST

2-course lunch offer	28€
3-course lunch offer	35€
3-course lunch offer, aperitif, tea, coffee	40€