

MENU



| SNACKS & APPETIZERS | |
|---|-------|
| ef tartare 1, 2, 7, 8, 10 | 11.90 |
| h mustard cream, quail egg | |
| brioche toast | |
| mon tartare 1, 3, 4, 7, 8, 14 | 11.90 |
| h capers, quail egg, cuttlefish aioli I brioche toast | |
| k tuna tartare 1, 6, 11, 14 | 11.90 |
| h avocado, quail egg, soy-ginger | |
| ce, cuttlefish aioli and brioche toast | |
| spy herring 1, 4, 7 | 8.70 |
| h horseradish sauce | |
| cold cheese sauce | |
| tipasti for 2 pers. 1, 3, 7, 14, 15 | 19.90 |
| d Camembert, prosciutto, roast beef | |
| on marmalade, Kalamata olives, fle cheese, marinated mussel meat | |
| tto snack plate for two 1, 3, 4, 7, 11 | 19.90 |
| id rings, breaded tiger prawns, | 19.90 |
| py herrings, tempura salmon, fried | |
| zzarella, BBQ chicken wings, chili sau | ice |
| ıschetta trio | 12.50 |
| h sun-dried tomatoes | |
| greens 1, 3, 4, 5, 8, 15 | |
| h tomato salsa and roast beef 1, 3, 10, | |
| h artichoke cream and anchovies 1, 3, | |
| | 16.50 |
| h tomato-caper salsa, tarragon aioli | |
| brioche toast | |
| of corposcio 1 7 6 7 0 10 | 16 EA |

With arugula, large capers, parmesan

6.00

and juniper berry aioli **Garlic toast** 1, 3, 7, 13

Witt and Sal Witt and Pin Wit

Cristano
And Fried only
Frid
Frid
Squares

Bru Wit and Wit Wit Oct Wit

SALAD

| Squid salad 4, 7, 10, 14 | 14.90 | |
|--|--------------------|--|
| Lettuce with crispy, deep—fried squid avocado, mango and Mediterranean | | |
| Caesar salad | | |
| • With tiger prawns 2, 3, 5, 7, 8, 10 | 12.50 | |
| • With chicken fillet 3, 5, 7, 8, 10 | 11.90 | |
| • With bacon 3, 5, 7, 8, 10 | 10.50 | |
| Feta cheese salad 1, 3, 7, 8, 11, 15 Lettuce with oranges and baked in puff pastry feta cheese marinated in herbs | 9.80 | |
| Shrimp salad 1, 2, 3, 11, 15 With fennel, grapefruit, avocado, tomatoes and vinaigrette-citrus dres | 11.90 ssing | |
| Roast beef salad 1, 3, 10, 15 With marinated red pepper, spicy car and balsamic–mustard dressing | 14.90 rots | |
| SOUP | | |
| Mediterranean fish soup 2, 4, 9, 14 With vegetables and parmesan bagu | 11.90 ette | |
| Ukrainian Borscht 1, 3, 5, 7, 10 With papushkas, salted lard, sour cream and shot of vodka | 11.90 | |
| Cold beetroot soup 3, 7, 10 with boiled egg | 7.20 | |
| | | |

MAINS <u>Lamb sha</u>nk <u>6, 7,</u> 9, 15

20.50

17.50

| With mashed potatoes, chives, spinach, tomato confit and demiglace sauce with Dijon mustard | |
|---|-------|
| Beef steak 1, 6, 7, 10, 15 With fried corn, mini potatoes, paprika, and demi-glace – green pepper sauce | 28.70 |
| Entrecote 1, 5, 9, 10, 11, 15 With French fries, tomato-arugula salad and smoked tomato sauce with spinach | 26.70 |
| Chicken breast 1, 3, 5, 6, 7, 8, 10 With wings, romanesque sauce, potatoes with sage butter, tomatoes and Haricot beans | 15.80 |
| Pork ribs in BBQ sauce 1, 6, 9, 10, 15 With french fries, tomato-arugula salac and smoked tomato sauce | 20.20 |



Duck fillet 1, 6, 9, 10, 15

sauce with apples

With mashed sweet potatoes, fried pak choi and red wine-honey

MAINS

Mussels in white wine sauce 17.90 1, 3, 7, 14 1kg, with herbs and parmesan baguette 18.90 Octopus 1, 3, 6, 9, 10, 14 With potato-chorizo croquette, pickled fennel and Romanesque sauce **Salmon fillet** 1, 3, 4, 6, 7, 9 16.50 With vegetable relish and white wine-caper sauce 19.80 Pink tuna 1, 4, 6, 11, 15 Tuna marinated in sov-ginger marinade with vegetables 14.90 **Beef burger** 1, 3, 7, 10, 11, 15 With onion marmalade, cheddar cheese,

14.90

13.90

With onion marmalade, cheddar cheese, breaded onion rings, homemade burger bun and fries

Vegetarian burger 1, 3, 5, 6, 7, 8, 11

With quinoa-kale patty, cheddar

cheese, romaine lettuce, tomatoes

breaded onion rings, homemade

Venison burger 1, 3, 7, 10, 11, 15

burger bun and fries

and fries



Sweet potatoe fries Mashed potatoes 7 Buttered vegetables 7 Fresh vegetable salad EXTRA SAUCES Sour cream 7 Mayonnaise, ketchup 3,7

EXTRA SIDES

3.50

5.504.50

5.50

5.00

1.00 1.00

1.50

1.50

1.50

1.50 1.50

French fries

Garlic 3.7

BBQ

Sweet chilli

Mustard-cucumber 3, 10

Mediterranean sauce with truffle flavor

| Strudel with locally grown | 8.50 |
|--|------|
| apples 1, 3, 7, 8 With roasted walnuts, rum soaked raisins, House vanilla sauce and vanilla ice cream | |
| Dark chocolate fondant 1, 3, 7 With creamy vanilla ice cream and berry gel | 7.90 |
| Crème Brûlée 3, 7 Classic french dessert with a touch of vanilla | 8.20 |
| Mango-passion fruit mousse cake | 7.20 |
| Selection of ice cream with chocolate sauce and fresh berries 1, 3, 6, 7 3. different flavors of ice cold | 7.20 |

ice cream balls

3 Macaron selection 3, 5, 7

DESSERTS



5.00

CODES OF POSSIBLE FOOD INGREDIENTS (ALLERGENS) INDICATED ON THE MENU

- 1. Cereals containing gluten (i.e. wheat, rye, barley, oats, spelled wheat, triticum turgidum polonicum or their hybridized strains) and their products
- 2. Crustaceans and their products
- 3. Eggs and their products
- 4. Fish and their products
- 5. Peanuts and their products
- 6. Soybeans and their products
- 7. Milk and its products (including lactose)
- 8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecans. Brazil nuts, pistachios, macadamia nuts
- and Queensland nuts and their products
- 9. Celery and its products10. Mustard and its products
- 11. Sesame seeds and their products
- The Sesame Seeds and their products
- 12. Sulfur dioxide and sulfites, if their concentration exceeds 10 mg/kg or 10 mg/l, expressed as So2
- 13. Lupine and its products
- 14. Molluscs and their products
- 15. Honey, pollen

