

À LA CARTE MENU



Soups:

0,33 l Tuscan tomato soup made from peeled tomatoes served with burrata and fresh basil **6,50 €** (1,3,7)

0,33 l Strong rooster broth with homemade noodles, root vegetables and meat chunks **4,50 €** (1,3,9)

Appetizers:


200 g Sauté Plaza - seafood mix in wine, herb baguette **15,90 €** (1,3,4,7)

150 g Grilled ringlets with Parma ham, burrata, arugula, coarse mustard and maple syrup dressing (1,3,7) **13,50 €**


100 g Beef tartare with blanched pearl onions, fried capers, egg yolk, Dijon mustard, truffle mayonnaise with anchovies, toasted sourdough bread **13,50 €** (1,3,4,10)

200 g Antipasti - olives, sun-dried tomatoes, capers, cheeses, Italian salami, prosciutto crudo, bresaola **18,90 €** (1,7)

Grilled meat in Mibrasa oven:

200 g Rib Eye - US Prime Beef Wet Aged (The highest quality meat in the U.S.A. only 3% meet this designation) **48,90 €** 

300 g Top Blade US Wet Aged - the middle part of the shoulder with distinct marbling and a juicy meaty taste **25,90 €** 

250 g Pork neck from little pig (ES) with pickled red onion and parsley salad **9,90 €** 

500 g Grilled BBQ pork ribs with horseradish Coleslaw salad **15,90 €** 

200 g Grilled duck breasts **13,90 €** 

220 g Grilled chicken breasts Supreme **9,90 €**

200 g Grilled salmon steak **14,90 €** (4) 

Side dishes:

150 g Grilled baby potatoes with herbs **2,90 €** 

150 g Baked potato stuffed with cheddar, bacon, fresh chilli peppers and spring onion **3,90 €** (7)

100 g Green beans with bacon and garlic **4,50 €** (7) 

100 g Grilled corn with Parmesan cheese **2,50 €** (7)

150 g Mushrooms with garlic and chives **3,50 €** (7) 

100 g Beluga lentils with fresh chilli peppers and coriander **3,50 €** (7)

100 g Steamed red cabbage **3,50 €** (7)

80 g Potato loksha **4,50 €** (3,7)

100 g Side salad - mixed salad with aged cheese dressing (7) **3,50 €**



Mibrasa - a charcoal oven, made by professional hands in Spain using only the highest quality steel, allows chefs to precisely control the flow of air through the grill and change the intensity of the fire for maximum control and minimum loss of taste and aroma.

Sauces:

- Green pepper sauce **1,90 €** (7)
- Mushroom sauce **2,50 €** (7)
- BBQ sauce **1,90 €** (7,9)
- Herb chilli butter **1,90 €** (7,9)

Hamburger:

- 200 g Premium Black Angus burger with fried bacon, jalapeños, fresh vegetables and steak fries with homemade tartar sauce **14,90 €** (1,3,7)



Main dishes:

- 150 g Wiener schnitzel with boiled potatoes and cucumber salad **17,90 €** (1,3,7)
- 150 g Venison goulash with mushrooms, fried onions and Carlsbad **17,90 €** (1,3,7)

Pasta and risotto:

- 300 g Pappardelle with veal, mushrooms, baby spinach and Parmesan **17,90 €** (1,3,7)
- 300 g Homemade ravioli filled with spinach and ricotta, Parmesan cheese **12,90 €** (1,3,7)
- 300 g Saffron risotto with shrimps **14,90 €** (7)

Salads:

- 300 g Provencal salad with couscous and feta cheese - lollo salad, baby spinach, capers, sun-dried tomatoes, olives, red grapes, couscous, feta cheese and Provencal dressing **13,90 €**
- 300 g Caesar salad with toasted breadcrumbs, bacon dust, grilled Supreme chicken breast and grated Parmesan cheese **14,90 €** (1,4,7,10)



Children's menu:

- 100 g Chicken breast with gravy, steamed rice and fruit compote **8,90 €** (7)
- 100 g Fried cheese with French fries and ketchup/tartar sauce **8,90 €** (1,3,7)
- 100 g Pancakes with chocolate topping and whipped cream **8,90 €** (1,3,7)

Desserts:

- Crème Brûlée **5,90 €** (3,7)
- Carrot cake with warm caramel cream and toasted almond flakes **5,90 €** (3,7,8)