

SOUP	<b>BLACK LENTILS SOUP</b> A   D   F   G   L   O   R	11
	grilled scallops	
	<b>DO &amp; CO'S BOUILLABAISSÉ</b> A   B   C   D   F   G   L   M   O   R	17
	sauce rouille   baguette	
	<b>CLEAR BEEF CONSOMMÉ</b> A   C   F   L	7
	semolina dumplings or sliced pancakes A   C   G	
TASTES OF THE WORLD	<b>BEEF &amp; TUNA TARTARE</b> A   C   D   F   G   L   M   N   O	19
	asian and traditional dressing	
	<b>BAKED EGG</b> A   C	16
	crispy potatoes   cream spinach & truffle G	
	<b>TATAKI OF ATLANTIC TUNA</b> A   D   F   L   M   N	19
apple-ginger dressing		
<b>CRISPY PRAWNS &amp; LETTUCE</b> A   B   C   F   M   N	19	
fried prawns   lettuce   yuzu truffle sauce		
<b>POTPOURRI OF GOOSE LIVER</b> A   C   D   F   G   L   O	21	
pan fried   poached   thai mango   brioche		
<b>BURRATA</b> A   F   G   L   M	16	
caramelized fig   salad of baby tomatoes		
CATCH OF THE DAY	<b>LOUP DE MER</b> A   C   D   F   G   L   M   O	33
	dijon beurre blanc   turkish lentils   leaf spinach   crispy potatoes	
	<b>DOVER SOLE MEUNIÈRE</b> A   D   G   L   M   O	33
	parsley   celeriac mash   lemon beurre blanc	
	<b>CANADIAN LOBSTER</b> B   G   L   M   O	35
	cauliflower mash   madras curry oil	
<b>TUNA &amp; WASABI</b> A   D   F   G   L   N   R	33	
tuna steak   wasabi mash   stir fried vegetables		
<b>GRILLED TURBOT &amp; PIMIENTOS DE PADRÓN</b> D   G	32	
peas cream   oven-dried tomato		
<b>PRAWNS DANIELI</b> A   B   C   D   F   G   M   O	33	
au gratin with herb butter   rice		
BEEF & CO	<b>URUGUAY BEEF</b> A   F   G   N   O	33
	potato-leek purée   shallots   sesame-caramel sauce	
	<b>FILLET OF SPRING LAMB</b> A   C   F   G   L   O	31
	home made gnocchi   edamame   cilantro pesto	
<b>VEAL CHEEKS &amp; GOOSE LIVER</b> G   L   O	31	
braised veal cheeks   celeriac mash   carrots		
<b>SADDLE OF VEAL &amp; FRITES</b> A   C   D   F   G   L   M   O	31	
estragon sauce   haricots verts with crispy prosciutto		

WOK & CURRIES

<b>DÖNER KEBAB</b> A   C   F   G   L   M	29
lamb and veal   aubergine purée   "ic pilav"	
<b>TOM KA GAI</b> A   D   F   L	9
coconut milk   chili   chicken breast   champignons	
<b>TOM YAM KUNG</b> A   B   D   F   G   O   R	11
clear fish soup   lemon grass   oyster mushrooms   prawns	
<b>CLASSIC WOK</b> A   B   C   D   F   R	29
fillet of beef   chicken breast   fillet of pork   red snapper   calamari shrimps   egg noodles   hong kong noodles and more than 15 different vegetables – please choose from our WOK buffet according to your personal taste –	
<b>VEGETARIAN WOK</b> A   C   F   R	25
more than 15 different vegetables   egg noodles   hong kong noodles – please choose from our WOK buffet according to your personal taste –	
<b>PAY CA PAW</b> A   F   R	31
slices of beef   chilli   red peppers   steamed rice	
<b>CHICKEN KAOW SOY</b> A   C   D   F   L	27
chicken breast   egg noodles   coconut curry sauce   chilli   cilantro	
<b>GREEN PRAWN CURRY</b> A   B   D   F   L	29
steamed rice	

AUSTRIAN CLASSICS

<b>WIENER SCHNITZEL</b> A   C   F   G   L   M   O	28
accompanied with potato, cucumber and savoy cabbage	
<b>DEEP FRIED MONK FISH</b> A   C   D   F   G   L   M	29
traditional potato- and lamb's lettuce salad	
<b>ALTWIENER TAFELSPITZ</b> A   C   F   G   L   M	29
boiled beef   roast potatoes   creamy spinach   apple horseradish   chive sauce	
<b>KALBSBUTTERSCHNITZEL</b> A   C   D   F   G   L   M   O	26
minced veal   mashed potatoes   fried onion rings   small leaf salad	

SALAD

<b>RUCOLA-BABY TOMATO SALAD</b> A   C   G   M   O	10
pumpkin seed oil balsamic dressing   parmesan	
<b>"FRESH SEASONAL SALAD"</b> A   F   H   L   M   O	8
wild herbs-balsamic dressing	

<b>cover</b>	3.5
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