

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

WOK & CURRIES

DÖNER KEBAB A C F G L M	29
lamb and veal aubergine purée rice	
TOM KA GAI A D F L	9
coconut milk chili chicken breast champignons	
TOM YAM KUNG A B D F G O R	11
clear fish soup lemon grass oyster mushrooms prawns	
CLASSIC WOK 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 –	
VEGETARIAN WOK 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 –	
PAY CA PAW A F R	31
slices of beef chilli red peppers steamed rice	
CHICKEN KAOW SOY A C D F L	27
chicken breast egg noodles coconut curry sauce chilli cilantro	
GREEN PRAWN CURRY A B D F L	29
steamed rice	

AUSTRIAN CLASSICS

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

SALAD

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

cover	3.9
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