

# À La Carte

Chef Aleksei Jerjomin

## STARTERS

SWEET POTATO FRIES WITH CHEESE SAUCE 5,50€

MOZZARELLA BURRATA WITH TOMATO-TRUFFLE JAM AND BAKED TOMATOES 10 € ( L )

Mozzarella Buratta, tomato-truffle jam, baked tomato, basil almond, arugula

SALMON GRAVLAX 12€ ( L, G )

Salmon Gravlax, Brioche, horseradish cream, caviar, compressed cucumber, green onion

BEEF TARTAR 12€ ( G )

Beef tartar, homemade adžika, egg yolk, pickled pearl onion, shallots, cucumber, Cornichon, chives

SNACK SELECTION 16€ ( L, G )

Prosciutto Crudo, Speck, Salame fuetis, Manchego cheese, Pecorino cheese, Brie cheese, truffle-honey, onion jam, grissini

## SALADS

CAESAR SALAD WITH CHARCOAL GRILLED CHICKEN 9.50€ ( L, G )

Romaine lettuce, Caesar sauce, cherry tomatoes, quail egg, croutons, charcoal grilled chicken, matured cheese

CAESAR SALAD WITH KING PRAWNS 10.50€ ( L, G )

Romaine lettuce, Caesar sauce, cherry tomatoes, quail egg, croutons, king prawns, matured cheese

ROAST BEEF SALAD 11€ ( L )

Roast beef, arugula, olive oil, horseradish cream, sundried tomato, matured cheese

## SOUPS

COLD SUMMER SOUP „OKROŠKA“ WITH CHICKEN AND KEFIR 7€ ( L )

BORŠ WITH BEEF 9€ ( L, G )

Borš with beef, black bread, lard cream

## PASTA / RAVIOLI / DUMPLINGS

HOMEMADE DUMPLINGS WITH BEEF AND PORK 10€ ( L, G )

onion, bacon, sour cream

RAVIOLI WITH BOLETUS 11€ ( L, G )

Ravioli with boletus, creamy wine truffle sauce, onion, garlic, matured cheese

PASTA WITH KING PRAWNS 12€ ( L, G )

Pasta tagliatelle, king prawns, Marinara sauce, arugula, matured cheese

## MAIN COURSES

MUESSELS IN WHITE WINE SAUCE 800g 14€ ( L )

Muessels, white wine sauce, shallots, garlic, thyme, bay leaf

DUCK FILLET 17€ ( L )

Charcoal grilled duck fillet with honey and cumin, mango-miso sauce, broccolini, carrot cream

DORADA FILLET 18€ ( L )

Dorada fillet, carrot cream, Vierge sauce, asparagus-pea Saute

CHARCOAL GRILLED LAMB 20€ ( L )

Charcoal grilled lamb, potato-parsley cream, broccolini, Demi-glace with black currant sauce

GRILLED BEEF TENDERLOIN 26€ ( L )

Grilled tenderloin, asparagus, baked cherry tomatoes, portwine-truffle sauce

## BURGERS

BEEF BURGER 11€ ( L, G )

Charcoal grilled patty, Brioche, relish sauce, frillice, tomato, cheddar, onion, bacon, crispy onion

\* In addition you can order french fries with cheese sauce 4€

DOUBLE BEEF BURGER 16€ ( L, G )

Charcoal grilled patty, Brioche, relish sauce, frillice, tomato, cheddar, onion, bacon, crispy onion

\* In addition you can order french fries with cheese sauce 4€

## GARNISHES

FRESH SALAD 4€

FRENCH FRIES WITH CHEESE SAUCE 4€

SWEET POTATO FRIES WITH CHEESE SAUCE 5,50€

## DESSERTS

SORBET SELECTION 3€ per 1 ball

(rhubarb, blueberry, black currant)

COTTAGE-CHEESE PATTY 7€ ( L, G )

vanilla sauce, strawberry jam, fresh berries

PASSION FRUIT GRANITA WITH COCONUT FOAM, LIME AND PINEAPPLE 7€ ( L )

CAMOMILE CRÈME BRÛLÉE WITH RHUBARB SORBET 7€ ( L )

Camomile crème brûlée, rhubarb sorbet, meringue, fresh berries

APPLE STRUDEL WITH VANILLA ICECREAM 7,50€ ( L, G )

Apple strudel, vanilla icecream, cinnamon, cardamom, raisins

L – contains lactose

G – contains gluten

Information about ingredients and allergens will be provided by the servers if needed.