

STARTER

Ceviche Of Yellowtail Mackerel 12

Bell Pepper Oil, Lime, Peperoni (A,B)

3 Black Tiger Prawns 12

Lemongrass, Garlic Oil with Herbs, Spicy Hummus (C,G)

Minced Lamb Skewers 13

Eggplant, Feta Cream, Mint (F, G)

Hummus 6

Pita (G)

Grilled Eggplant 8.50

Tzaziki, Confied Tomato, Wild Herbs (F)

Romaine Lettuce Hearts 7

Pecorino, Caesar Dressing, Tomato, Baguette (F,I,K,A)

Fried Calamari Rings 12

Harissa, Aioli, Baguette (M,A,F,I)

Hearty Snack 12

Serrano, Pecorino, Olives, Labneh, Baguette (F,E,A)
(for 2 persons)

NOW FOUR IS A PARTY!

MEAT 45 per person

Irish Prime Rib, Merguez, Calf Skewer, Saddle Of Lamb

Pickled Mustard Seeds, Port Wine Shallots, BBQ Dip,
Green Pepper Jus, Truffle Puree, Grilled Corncob (F,D,E)

(from 4 persons)

FISH 60 per person

Canadian Lobster, Gilthead, Prawns, Catch Of The Day

Aioli, Nut Butter, Grilled Vegetables, Lemon,
Pico de Gallo (F,B,C,M,D)

(from 4 persons)

MAIN COURSE

Tomahawk Steak 56

600g Irish Prime Rib (K)
(for 2 persons)

½ Lobster 42

300g with Sauce Béarnaise (D,F,C,I)

Surf & Turf 38

Beef Filet, Norway Lobster,
Eggplant, Truffle Puree (C,F, E,D)

Gilthead Filet 21 (B)

Saddle of Lamb 22

Irish Salt Marsh
Lamb (F)

Marinated Veal Skewer Of The Grill 23 (F)

Grilled Potato 14

Artichoke, Cucumber
Chutney (F)

SIDES

Grilled Vegetables 5 (F)

Herb Mushrooms 4.50 (F)

French Fries 4.50

Grilled Corncob 4.50 (F)

Mixed Salad 4.50 (K)

Truffle Puree 6 (F)

Pico de Gallo 4

DESSERT

Grilled Chili Pineapple 5.50 (F)

Mascarpone Cream

Chocolate Caramel Fudge 5.50 (F,N,A,D)

DIP

Truffle Mayonnaise 4 (F)

„Café de Paris“ Butter 4 (F,K)

Green Pepper Sauce 5 (D,E,K)

Sauce Béarnaise 5 (D,F,I)

Harissa 3

Tzatziki 4 (F)

BBQ Sauce 3.50 (D)

HIGHBALLS

Paloma 10.50

Tequila, Lime,
Pink Grapefruit Lemonade (3, 5)

Moscow Mule 10.50

Green Mark Vodka, Lime,
Ginger Beer (3), Cucumber

Dark 'n' Stormy 10.50

Gosling's Rum (5),
Lime, Ginger Beer (3)

Gin & Tonic 10.50

Gin, Tonic (7)

Horse's Neck 10.50

Bourbon / Cognac,
Ginger Ale (5), Angostura

Skinny Bitch 10.50

Green Mark Vodka,
Lime, Soda

WHITE WINE 0.1L / 0.75L

„24/7“ Weißburgunder (D) 5 / 35

Viognier „Les Cépages“ (D) 5.50 / 37

Sauvignon Blanc, Matthias Gaul (D) 6 / 39

ROSÉ WINE 0.1L / 0.75L

„24/7“ Spätburgunder (D) 5.50 / 37

The Palm Rose by Whispering Angel (D) 6 / 39

RED WINE 0.1L / 0.75L

„24/7“ Cabernet & Merlot (D) 5 / 35

Cannonau di Sardegna (D) 5.50 / 37

BEER

San Miguel 0.2L 3

Pilsner Urquell 0.33L 4

Weihenstephaner

Lager Beer 0.33L 4

Wheat Beer 0.33L 4

Non-alcoholic Wheat Beer 0.33L 4

CHAMPAGNE & SPARKLING WINE

0.1L / 0.75L

Claude de Villeneuve (D) 6.50 / 42

Bouvet Crémant Rosé (D) 8 / 54

Moët & Chandon (D) 12 / 100

Ruinart Rosé (D) / 150

Dom Pérignon (D) / 310

SOFT DRINKS

Vöslauer sparkling / still 3 0.25L

Vöslauer sparkling/ still 7 0.75L

Coca Cola (2,5) / Cola Zero (2,5,8,14) 3.50 0.2L

Sprite (1,3) 3.50 0.2L

Fever Tree Bitter Lemon (7) / Ginger Ale (5) 4 0.2L

Fever Tree Grapefruit (3) / Tonic Water (7) 3.50 0.2L

Honest Tea 4.50 0.33L

Green Tea Mint, White Peach Rosemary

Saft / Nektar 3.50 0.2L

Apple, Cranberry, Orange

Red Bull (2,5) / Sugarfree (2,5,8,14) 6 0.25L

ESPRESSO & CO.

Americano (2) 3

Espresso (2) 2.50

Double Espresso (2) 3.50

Latte Macchiato (2,10) 4

Cappuccino (2,10) 4

Hot Chocolate (10) 3.50

Fresh Tea 4

Ginger & Mint