

## STARTER

### Ceviche Of Yellowtail Amberjack 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 (F,G)

### Grilled Eggplant 8.50

Tzaziki, Confied Tomato, Coriander (F)

### Romaine Lettuce Hearts 7

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

### Fried Calamari 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

250g 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 Pineapple with Chili 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