

## SOUP SPECIALS

- FISH SOUP, SLIGHTLY PIQUANT 12,90 €  
CREAMY CABBAGE SOUP WITH GARLIC CROUTONS 9,50 €

## STARTERS

- HONEYDEW MELONE WITH GERMAN HAM AND PINE SERVED ON ROCKET SALAS WITH BLACKCURRANTS-BALSAMIC-VINEGAR 14,90 €  
ARTICHOKE HEARTS MARINATED WITH HERBS FROM THE GRILL, ROCKET SALAD AND FRESHLY GRATED 13,90 €  
SCALLOPS SERVED ON WHITE CELERY MOUSSE WITH ROASTED COCONUT-CHICKPEA, CAULIFLOWER AND MANGO-SWEET-CHILI-VINAIGRETTE 20,90 €  
GRILLED OCTOPUS SERVED ON LUKEWARM MASHED WILD PEA AND RED ONIONS SALAD WITH TURMERIC-LEMON-VINAIGRETTE 17,90 €  
SMOKED SALMON TARTARE WITH MANGO AND ONION, A VARIATION OF BEETS AND LEMON-VINAIGRETTE 18,90 €  
BEEF TARTARE MARINATED WITH NATIVE OLIVE OIL, GOURMET SWEET PAPRICA, TRUFFLED YOLK, CAPERS AND PICKLES 19,90 €  
CREAMY BURRATA ON GRILLED VEGETABLES, OLIVES AND ROCKET-PESTO 14,90 €  
FRENCH GOAT CHEESE FROM THE GRILL WITH TRUFFELS-HONEY-VINAIGRETTE ON MARINATED ROOTBEET-CARPACCIO 18,90 €

## HOMEMADE PASTA & CO.

- TAGLIATELLE WITH PRAWNS IN A SLIGHTLY PIQUANT DILL TOMATO SAUCE 24,90 €  
RAVIOLI STUFFED WITH ROOTBEET AND HAZELNUT SAUTED IN SAGE-BUTTER AND TOMATOES 20,90 €  
AMARETTO-REDWEIN-RISOTTO WITH RED ONIONS, ROASTED ALMONDS AND GLAZED QUAIL 24,90 €

## MAINS MEAT

- GRILLED RIB EYE STEAK (ARG) WITH ROSEMARY POTATOES, AMERICAN COLESLAW AND CRANBERRY-SMOKED-BBQ-SAUCE 34,00 €  
GRILLED BEEF SIRLOIN STEAK (ARG) WITH FETA CHEESE-THYME-CRUST, MASHED POTATOES, GRILLED PIMENTOS AND THYME SAUCE 32,00 €  
STRIPES OF GRILLED BEEF SIRLOIN STEAK (ARGENTINA) AND SCAMPI SERVED ON A MIXED SALAD WITH BALSAMICO-DRESSING 26,90 €  
GUINEA FOWL SUPREME FROM THE GRILL WITH A DATE-FETA CHEEZE-FILLING SERVED ON SAUTE POTATOES AND GRILLED PEAR 26,90 €  
BRAISED SAFFRON-RABBIT-LEG WITH MASHED POTATOES AND GRILLED GRAPES 34,00 €  
SURF AND TURF WITH BEEF FILET (ARG), KING-SIZE PRAWN SERVED ON TRUFFLED POTATOE GRATIN AND PORT SAUCE 46,00 €  
US-TOMAHAWK-STEAK FOR TWO, MATURED FOR AT LEAST 20 DAYS, CA. 1,200 GR. WITH ROSEMARY POTATOES AND VEGETABLES 119,00 €

## FISH

- MONKFISH CUTLET WITH SOYA-EGGPLANT-MOUSSE AND WHITE CELERY CREAM WITH CASSIS-MUSTARD-VINAIGRETTE 34,00 €  
GRILLED FILET OF SEA BASS SERVED ON COLOURED ZUCCHINI SALAD, MASHED PEA, PINE AND LEMON-VINAIGRETTE 28,90 €  
GRILLED FILET OF SALMON SERVED ON FENNEL-ORNANGE-SALAD, MANGO AND AVOCADO 28,90 €  
WHOLE GRILLED BREAM FILLED WITH FRESH HERBS AND A MIXED SIDE SALAD 27,90 €  
WHOLE GRILLED SEA BASS FILLED WITH FRESH HERBS AND A MIXED SIDE SALAD 28,90 €  
KING SIZE PRAWNS MARINATED WITH HERBS FROM THE GRILL AND MIXED SIDE SALAD 36,00 €  
KLIMENTI'S FISH PLATE FOR TWO WITH TWO MIXED SIDE SALADS 68,90 €  
EXTRAS: BUCKET OF FRESH BREAD 2,50 € // SIDE SALAD, VEGETABLES, POTATOES ETC. 5,50 €

## DESSERT

- WHITE CHOCOLATE-COCONUT-MOUSSE SERVED ON GRILLED PINEAPPLE RING 11,90 €  
TONKA BEAN CRÈME BRÛLÉE WITH FRESH BERRIES 9,00 €  
FRESHLY BAKED CHOCOLATE-SOUFFLE WITH HOMEMADE VANILLA-SOUCRE AND RAGOUT OF BERRIES 11,90 €  
PLATE OF SELECTED CHEESE WITH HOMEMADE CHUTNEYS 18,90 €