

FOOD

STARTERS

SEASONAL OYSTERS
ON REQUEST

FISH BOUILLABAISSE | 14
SEA BASS | SCAMPI | VEGETABLES | MUSSELS

CRISPY PUFF PASTRY WITH FINE FISH | 10
SEA BREAM | SALMON | SEA BASS

GRILLED SCALLOPS | 22
BISQUE SAUCE | ORANGE FOAM | WAKAME SEAWEED

TEMPURA PRAWNS | 12
PINEAPPLE | CHILI | HOMEMADE CHILI MAYONNAISE

FRIED ANCHOVIES | 10
TARTAR SAUCE

GRILLED OCTOPUS | 17
SWEET POTATO PURÉE | LEMON-CAPER SAUCE

PAN-FRIED CALF'S LIVER | 17
THINLY SLICED | ONION SALAD

SEA BASS CEVICHE | 13
CITRUS SAUCE | CAVIAR

GRILLED PATAGONIAN BABY CALAMARI | 12
TARTAR SAUCE

MEZZE TO SHARE

PISTACHIO, CHEESE & BASIL PASTE | 10.5
FOUR CHEESES | BASIL | MINT | PARSLEY

BEETROOT | 9
ON CHILI-LIME YOGHURT

 GRILLED EGGPLANT | 11
BELL PEPPER | WALNUT | POMEGRANATE | FLAXSEED

GRILLED CAULIFLOWER | 8
TAHINI YOGHURT | POMEGRANATE VINEGAR | TOASTED PINE NUTS

 MUHAMMARA | 9
GRILLED PEPPERS | WALNUTS | MEDITERRANEAN SPICES | DEHYDRATED PEPPER STRIPS

 GRILLED ARTICHOKE HEART | 9
ORANGE SAUCE | SUN-DRIED TOMATO | DILL

 HIMALAYA HUMMUS | 9
HIMALAYAN TRUFFLE | ROASTED CHICKPEAS

WARM PITA
WITH FRESH HERBS OR GARLIC

2.5

WITH EVERY DISH WE SERVE A SELECTION OF FRESH JULIUS BRANDTNER
SOURDOUGH BREAD & FRENCH MINI BAGUETTES.
FROM THE 2ND BASKET: 3.5 EUROS

SALADS

WILD HERB SALAD | 9

APPLE SLICES | HOMEMADE LEMON VINAIGRETTE

MEDITERRANEAN SALAD | 10

FINELY CHOPPED TOMATO | WALNUT | GREEN PEPPER | ONION
TULUM CHEESE | POMEGRANATE

FENNEL SALAD | 9

WILD FENNEL | HAZELNUT | POMEGRANATE
HORSERADISH-ORANGE DRESSING

VEGETARIAN & VEGAN

GRILLED JERUSALEM ARTICHOKE | 21

CARROT PURÉE | GRILLED RADICCHIO | TOASTED HAZELNUTS

GRILLED PORTOBELLO | 22

HIMALAYAN TRUFFLE CAULIFLOWER PURÉE | SOUR CHERRY JAM

TAGLIOLINI WITH TRUFFLE | 28

MEAT FROM THE CHARCOAL GRILL

HALAL

BRAISED VEAL CHEEK | 31

COOKED FOR 8 HOURS | MASHED POTATOES | DEMI-GLACE | PICKLED ONIONS

GOLDBEEF HEIFER ENTRECÔTE DRY AGED FROM THE ALLGÄU (300G) | 35

GRILLED VEGETABLES | CHIMICHURRI | SWEET POTATO PURÉE

CORN-FED CHICKEN | 25

SPINACH | GRILLED MUSHROOMS | SALSA VERDE

TOMAHAWK DRY AGED

SIDE SALAD | CHIMICHURRI

1 KG - 75 / 1,2 KG - 90 / 1,5 KG - 110

T-BONE STEAK DRY AGED (500G) | 39

SIDE SALAD | CHIMICHURRI

BAVARIAN LAMB CHOPS (300G) | 28

BABY POTATOES | CHIMICHURRI

BAVARIAN LAMB ROULADE (250G) | 29

MUSHROOM | SPINACH | AUBERGINE PURÉE | CHIMICHURRI

BAVARIAN LAMB FILLET (300G) | 32

AUBERGINE BEĞENDI | CHIMICHURRI

BEEF FILLET WITH KATSU SAUCE (300G) | 35

MASHED POTATOES

SURF 'N' TURF:

WILD BLACK TIGER PRAWNS +22

SIDES

FRENCH FRIES | 5

MASHED POTATOES | 4

+ TRUFFLE | 4

VEGETABLES | 6

SAUTÉED LEAF SPINACH | 4

BABY POTATOES | 5

SIDE SALAD | 4

AUBERGINE BEĞENDI | 6

FISH FROM THE CHARCOAL GRILL

1 KG WILD SEA BASS | 79
SERVED WHOLE & FILLETED OR IN TRANCHES | SIDE SALAD

TURBOT FILLET (500G) | 38
KUMQUATS | CAPERS | SIDE SALAD

BLACK TIGER PRAWNS (400G) | 42
CHIMICHURRI | SIDE SALAD

DOVER SOLE (500G) | 35
YUZU | ORANGE FOAM | SIDE SALAD

BLACK TIGER PRAWNS & PATAGONIAN CALAMARI | 28
ON ARTICHOKE

SEA BREAM FILLET | 26
SAUTÉED SPINACH | BABY POTATOES

SEA BASS | 27
POTATO-LIME PURÉE | SICILIAN SAUCE | TOMATOES | OLIVES

FAROESE SALMON (300G) | 28
GRILLED VEGETABLES

PAN-FRIED MONKFISH | 36
BELL PEPPER | TOMATOES | CARAMELISED ONIONS | CAPER-LEMON SAUCE

KIDS MENU

CHICKEN BREAST 200G | 15
WITH FRENCH FRIES

FETTUCCINE | 13
TOMATO SAUCE OR BUTTER

FISH & CHIPS | 14
TARTAR SAUCE

DESSERTS

PAVLOVA | 11

MASCARPONE CREAM | CHERRY JAM | FRESH BERRIES

CRÈME BRÛLÉE | 13

KÜNEFE | 12

ANTEP PISTACHIO

CHOCOLATE SOUFFLÉ | 10

60 % BELGIAN DARK CHOCOLATE



OVEN BAKED APPLE | 11

SOUR CHERRY SAUCE | TOASTED HAZELNUTS

HOMEMADE SORBET | 7

SEASONAL CREATION

+ CRÉMANT 2.5

+ VODKA 2.5

TO LINGER

RECOMMENDED WITH WINE AND RAKI - FOR SHARING

EZINE CHEESE PLATTER | 15

TURKISH WHITE CHEESE | TOMATOES | CUCUMBER

SMOKED PLATTER | 17

SMOKED BEEF | GOUDA | DRIED APRICOTS | WALNUTS | GRISSINI

FRUIT PLATE | 12

SEASONAL FRUIT

