

Room Service

Sunday to Thursday until 9:30 PM
Friday & Saturday until 10PM

TO BE SHARED

Spanish Tapas	34,80€
<i>Serrano ham, nachos with cheddar sauce, potato tortilla, marinated olives, Manchego PDO tips, fried calamari, peppers stuffed with fromage frais, jalapeños</i>	
Antipasto	34,80€
<i>Parma ham, truffle salami, bologna mortadella, buffalo nodini, artichokes, olives mix, mozzarella sticks, breadsticks</i>	
Vegetarian Platter	31,20€
<i>Hummus, eggplant caviar, crackers, vegetable dips, vegetable chips, yoghurt sauce, veggie dumplings</i>	

BISTRO SELECTION

Artisanal Cheese Fondues (2pc)	20,40€
<i>Fried parsley, lemon, parmesan shavings</i>	
Artisanal Grey Shrimp Fondues (2pc)	24,00€
<i>Fried parsley, lemon, parmesan shavings, grey shrimp</i>	
The Croquette Duo	22,80€
<i>Shrimp croquette, cheese croquette, fried parsley, lemon</i>	
Smoked Salmon Brioche Bagel	25,20€
<i>Brioche bagel, smoked salmon, chive and lemon cream cheese, crunchy salad and red onions.</i>	

PATAS

(SPAGHETTI, LINGUINE, PENNE OR TAGLIATELLE)

Ragù alla Bolognese	26,40€
<i>Pork-veal mince, tomato sauce</i>	
Carbonara	26,40€
<i>Smoked bacon, cream, black pepper</i>	
«Gnocchi Quattro Formaggi»	26,40€
<i>Gorgonzola, parmesan, taleggio, mozzarella</i>	
Vongole e Pomodori	32,40€
<i>Clams (shellfish), cherry tomatoes, garlic, white wine, tomato sauce and fresh basil.</i>	
Zucchini Burrata	27,60€
<i>Zucchini cream, garlic, creamy burrata and roasted pistachio pieces.</i>	

BURGER'S CORNER

Cheese Burger	27,60€
<i>Plain brioche bun, Angus beef patty, cheddar, lettuce, tomato, red onions, ketchup, fresh fries</i>	
Texas Burger	30,00€
<i>Sesame seed bun, garlic and onions, Angus beef patty, cheddar, bacon, lettuce, tomato, fried onions, smoky barbecue sauce, fresh fries</i>	
Fish Burger	33,60€
<i>Bagnat bun, breaded cod fillet, homemade tartar sauce, onions, cucumber, lettuce, fresh fries</i>	
Italian Burger	31,20€
<i>Bagnat bun, Angus beef patty, tomato, mozzarella, arugula, pine nuts, green pesto and balsamic cream. Served with fresh fries.</i>	

SALADS

Cesar	30,00€
<i>Breaded chicken strips, cherry tomatoes, garlic croutons, parmesan shavings, anchovy dressing</i>	
Fisherman	30,00€
<i>Diced salmon, marinated scampi, grey shrimp, avocado, mango, radish, white onions, hard-boiled eggs</i>	
Caprese	27,60€
<i>Colorful mini tomatoes, arugula, creamy burrata, roasted pine nuts, olive oil and balsamic cream.</i>	

COLD STARTERS

Smoked Ribeye Carpaccio	26,40€
<i>Smoked ribeye carpaccio, parmesan shavings, roasted pine nuts, arugula, olive oil and mini burrata.</i>	
Fish Carpaccio Mosaic	26,40€
<i>Tuna, salmon and cod carpaccio, nori, Asian vinaigrette, soy sauce, wakame and fresh coriander.</i>	
Revisited Tomato Shrimp	22,80€
<i>Colorful tomatoes, creamy mayonnaise, North Sea shrimp mousse, fried parsley and squid ink tuile.</i>	

WARM STARTERS

Garlic Sautéed Scampi Casserole	25,20€
<i>Scampi sautéed in butter with garlic and fresh parsley.</i>	
Deconstructed Carbonara Gnocchi	24,00€
<i>Soft gnocchi, guanciale, egg, black pepper and aged parmesan.</i>	
Artichoke & Pecorino Ravioli	24,00€
<i>Artichoke ravioli, artichokes, confit tomatoes, olive oil, sage cream, pecorino and lemon zest.</i>	

BRASSERIE FAVORITES

Chef's "Americain"	27,60€
<i>Pure beef tartare, mayonnaise, mustard, Worcestershire sauce, shallots, capers, egg yolk, parsley. Served with fresh fries and salad</i>	
Meatballs in "Rabbit" Sauce	28,80€
<i>Pork and beef mince, dark beer, Liège syrup, onions, fries, salad</i>	
Spiced Marinated Spare Ribs	33,60€
<i>Spare ribs marinated in spices, glazed with barbecue sauce and served with Brazilian pineapple and fries.</i>	

MEAT

Italian Grilled Beef Tagliata	37,20€
<i>Arugula, parmesan shavings, balsamic cream, cherry tomatoes, olive oil</i>	
Irish Beef Ribeye (+-350g)	44,40€
<i>Grilled over charcoal, sauce and side dish of choice</i>	
Beef Hanger Steak with Shallots	37,20€
<i>Deglazed with red wine, potato croquettes, fresh salad</i>	

FISH

Seared Red Tuna Tournedos	37,20€
<i>Seared red tuna, vegetable fried rice, coriander, soy sauce and roasted sesame seeds</i>	
Roasted Cod Fillet with Mussel Broth	38,40€
<i>Roasted cod fillet, mussels, garlic spinach, shallots, white wine and cream.</i>	
Seared Sea Bass Fillet	34,80€
<i>Seared sea bass fillet, tomato coulis, Provençal condiments and creamy mashed potatoes.</i>	

DESSERTS

Homemade Crème Brûlée	14,20€
<i>With Madagascar vanilla seeds</i>	
Crêpes	13,20€
<i>Choice: Sugar • Nutella • Mikado (+€2.5 supplement)</i>	
French Toast	14,40€
<i>Served with vanilla ice cream, salted caramel</i>	
Homemade Chocolate Lava Cake	15,60€
<i>Served with vanilla ice cream; approx. 15 min wait</i>	
Cheese Assortment	18,00€
<i>Selection of cheese varieties, Liège syrup, fresh and dried fruits</i>	

Dear guests,
our teams can provide you with all the necessary information about the 14 allergens. The composition of a dish may vary from day to day. Please inquire during each visit. Feel free to ask them!