



# MEXICO

## STARTERS

**Bio Vienna Sourdough Bread by Joseph Brot**  
with Smoked Butter & Chilimayo  
(A,G,M)

**Guacamole** with Tortilla Chips (O)

## MAIN COURSES

**BBQ Cured Pork Chops**  
with Tomato-Corn-Salad  
(F,O,M)

**Spicy Barbecue-Sausage**  
with Polenta  
(A,C,G)

**Sous-Vide Flanksteak**  
with Pimientos de Padrón

**BBQ Pork-Skewers**  
with Bean-Ragout  
(O,L)

**Mexico Style Chicken Wings**  
with Pineapple Salsa  
(F,M,O)

**45€ / Person**



## SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili  
Fruity Ketchup / Garlic

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,  
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax



# *veggie Grill*

All dishes are vegan, lactose and gluten free (bread on request)

## **STARTERS**

**Hummus by NENI**  
with chickpeas and sesame oil (F, N)

**Vegan Bread-Spread**  
made from sun-dried tomatoes (F, N)

## **MAIN COURSES**

**Marinated Mushrooms „Kräutersaitlinge“**

**BBQ Soy Medaillons** (F, M)

**Baked sweet Potatoe with Curry Cream** (E, H)

**Baby Market Vegetables with Arugula Pesto** (H)

**29€ / Person**

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(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax