



TRIEST

STARTERS

BIO Sourdough Bread by Joseph Brot with Tomato-Bell-Pepper-Relish
(A,G,M)

Olives, Capers, Fumed Bottarga
(G,O)

Smoked Trout on Rucola with Basil-Dressing (D,O)

MAIN COURSE

Tuna Steak and Sauce Trieste
with Pomegranate – Bell-Pepper –
Couscous (D,N,O)

King-Prawn-Skewer
with Tomato Cucumber Salad and Aioli
(A,B,L,M,O)

Sous-Vide Flanksteak
with Baked Potato and Corncobs

Cured Bratwurst
with Mediterranean Stir-Fry
(A)

Saltimbocca of Codfish
with Corn Tender Wheat-Feta-Salad
(A,D,M)



75€ / Person

SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili /
Fruity Ketchup / Garlic / Curtice Brothers Bio Ketchup

(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

STARTERS

Baba Ghanoush with olive oil (E,N,M,L)

Vegan bread-spread
made from sun-dried tomatoes (F, N)

MAIN COURSE

Falafel skewer with cream of peans (F,A)

Halloumi pineapple skewer with couscous salad (G,L)

Veggie „chicken breast“ with jacket potatoes (A,F)

Vegetable skewer with corn (L,M)

34€ / Person

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Fruity Ketchup / Garlic / Curtice Brothers Bio Ketchup

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

All prices include tax