



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

Falafel Skewer with cream of peas (F,A)

Porto Bello with vegan Mozzarella and vegan Meatballs (F, A)

Baked sweet Potatoe with Curry Cream (E, H)

Baby Market Vegetables

29€ / Person

SAUCES

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

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

All prices include tax