

# RIB ROOM

RESTAURANT - CATERING

## STARTERS

- Oysters 4  
with *Champagne mignonett* sorbet and ginger sauce
- Tuna tartare with mango 13
- Tuna tartare with flying fish roe 14
- Steak tartare 14
- Foie Gras Crème Brûlée* stiliumi 12
- Appetizer with wine 10

## SALADS

- Salad with duck breast, figs and raspberry sauce 12
- Caesar salad with bacon 8
- Vegetable salad with wakame and cashews 7
- Add your favorite: chicken 3 | salmon or shrimps 5**

## SOUPS

- Chef's soup of the day 6
- Rib soup 8
- Tom Yum* soup with seafood and basmati rice 12

## DESSERTS

- Dessert of the day 5
- Chocolate *Fontant* 7
- Crème Brûlée* 6
- Homemade buckthorn sorbet 3
- Homemade blackcurrant sorbet 3

## MAIN

**Grilled tiger prawns** 12  
with butter - parmesan

**Yellowfin tuna steak** 15  
with soya-ginger sauce

**White fish steak** 14  
with saffron sauce

**Duck Confit** 14  
with cherry sauce

**Half of whole Tandoori chicken** 16  
fried rice with vegetables

**Beef tenderloin** 170 g/280 g 23/29  
served with demi-glace & butter-mustard sauces

**Rib Eye** 340 g 33  
served with demi-glace & butter-mustard sauces

**Homemade pasta** 14  
with *Camebert Fondue*

**Homemade pasta** 14  
with beef burgundy sauce

## RIBS

**Glazed bourbon pork back ribs** 16  
with teriyaki-sesame sauce

**Spicy barbeque spare ribs** 15  
with hot jalapeno sauce

**Crispy pork spare ribs oriental style** 15  
with sweet chili sauce

**Iberico pork short ribs** 18  
with BBQ sauce

**Grilled dutch milk fed veal short ribs** 18  
with orange-porto sauce

**Pork Grand bowl ribs** (2 pers.) 27  
marinated in cider, with granny smith apples

**Mixed ribs plate** (2 pers.) 29

## SIDES

Vegetable salad with greek yogurt | Grilled vegetables | Glazed aubergine

Fried rice with vegetables | Cabbage *kimchi* | Fried mushrooms

Potato-spinach gratin | French fries | Stuffed baked potato with cheddar & bacon  
3 Euro each

If you have questions regarding the content or preparation of our food please ask one of our team members.  
All prices in euro