

RIB ROOM

RESTAURANT - CATERING

STARTERS

- Oysters 4,5
with *Champagne mignonett* sorbet and ginger sauce
- Tuna tartare with mango 14
- Tuna tartare with flying fish roe 15
- Steak tartare 15
- Foie Gras Crème Brûlée* style 15
- Antipasti platter 17

SALADS

- Salad with duck breast, figs and raspberry sauce 13
- Caesar salad with pancetta 8
- Vegetable salad with wakame and cashews 8
- Add your favorite: chicken 4 | salmon 6 | shrimps 6**

SOUPS

- Chef's soup of the day 6
- Rib soup 8
- Tom Yum* soup with seafood and basmati rice 14

DESSERTS

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

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MAIN

Grilled tiger prawns 13
with butter - parmesan

Yellowfin tuna steak 15
with soya-ginger sauce

White fish steak 16
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 27/38
served with demi-glace & butter-mustard sauces

Rib Eye 340 g 38
served with demi-glace & butter-mustard sauces

Homemade pasta 14
with *Camebert Fondue*

Homemade pasta 15

RIBS

Glazed bourbon pork back ribs 17
with teriyaki-sesame sauce

Spicy barbeque spare ribs 16
with hot jalapeno sauce

Crispy pork spare ribs oriental style 16
with sweet chili sauce

Iberico pork short ribs 19
with BBQ sauce

Prime American boneless short ribs meat 22
with demi-glaze sauce

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

Mixed ribs plate (2 pers.) 32

SIDES

Vegetable salad with greek yogurt 4,5 | Grilled vegetables 4,5
Cabbage *kimchi* 3,5 | Fried mushrooms 4,5 | Glazed aubergine 4,5
Fried rice with vegetables 3,5 | Potato-spinach gratin 3,5
French fries 3,5 | Stuffed baked potato with cheddar & bacon 4,5

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BRUNCH MENU

on Saturdays and Sundays from 11 a.m. to 2 p.m.

BENEDICT EGGS

Focaccia bread toast with Poached eggs, avocado and Hollandaise sauce 6,5
add parma 2,5 | add salmon 2,5

EGG DISHES

Fried eggs with fresh vegetables 5,5

Omelette with ham and cheese 7

Omelette with fried vegetables 7

Omelette with fried tomatoes and spinach 7

PANCAKES

Crepes with curd, fresh berries and sour cream 6,5

Curd cheese pancakes with sour cream and berry sauce 7

PORRIDGE

Oatmeal or 4 grain porridge with coconut milk, seeds and berries 4,5

Buckwheat with vegetables and feta cheese 4,5

Homemade granola with Greek yogurt, maple syrup and berries 5

BEVERAGES

Casa Canevel Prosecco Rose Brut 125ml 6

Breakfast Mimosa with freshly squeezed orange juice 6

Bloody Mary 8

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