

RIB ROOM

RESTAURANT

EN

RAW BAR

Oyster 4
Tuna tartare 13,50
Tuna sashimi 11
Steak tartare 14

MINI BITES

Beef cheek beignets (3psc) 8
Tacos with braised beef (2psc) 8
Cod & prawns burger 9
Grilled tiger prawns 9

SALADS

Caesar salad 8

add shrimps 5
add chicken 3

19 ingredients crunchy Asian style slaw (for 1/2) 9/14

add sashimi of salmon 5
add sashimi of tuna 5
add duck fillet 5
add beef tenderloin 7

SOUPS

Braised lamb soup 7 | Coconut shrimps & chicken soup 6,50 | Chef's soup of the day 5,50

PASTA

Homemade mushroom fettuccine 12
Short rib ravioli 14

FISH

Norway salmon fillet 14
Chargrilled branzino 16

SIDE DISHES

Fresh salad | Charcoal grilled vegetables
Varieties of seasonal mushrooms | Creamed spinach
Roasted tomato with feta | Potato puree
French fried potatoes | Brussels sprouts
Stuffed baked potato | Potato gratin

3 Euro each

RIBS

Our famous glazed pork back ribs

Teriyaki-Sesame sauce 15

Spicy barbeque spare ribs

Hot Jalapeno sauce 15

Crispy pork spare ribs oriental style

Sweet chili sauce 15

American style pork spare ribs 800g

Bourbon sauce 26

Aged beef short ribs

Demi-glaze sauce 24

Grilled dutch milk fed veal short ribs

Grapefruit sauce 17

Iberico pork short ribs

BBQ sauce 18

Prime American boneless short ribs meat

Demi-glaze sauce 20

Mixed ribs plate (2pers.) 26

MEATS

TENDERLOIN

Charole Lithuania (Grain fed 21 day dry aged) 170g/280g 21/29

Prime Black Angus USA (250 days Grain fed) 170g/280g 37/53

STRIPLOIN CHAIN ON

Prime Black Angus (250 days Grain fed) USA 340g/510g 43/65

RIB EYE

Prime Greenlea New Zealand (Grass fed) 340g/450g 33/44

Prime Black Angus (250 days Grain fed) USA 340g/450g 54/73

Authentic Australian Wagyu (350 days Grain fed) 340g/450g 66/89

If you have questions regarding the content or preparation of our food please ask one of our team members.
All prices in EURO and inclusive of 21% VAT.

DESSERTS

Crème Brûlée 6

Cheesecake with salted caramel 6

Chocolate Fondant 7

Curd cheese beignets with chocolate 6

Cheese plate (120g.) 9

Cake of the day 4,50

RIB ROOM

RESTAURANT - CATERING