

MARINA RESTAURANT MENU

STARTERS

BURRATA baby tomatos,black nut, fresh basil	GOE	14, 20
MARINATED SALMON rootbeet,citrus cream,horse radish	D	13, 80
BEEF TARTAR coriander-mayonnaise,beetroot,quail egg,mix potato chips	GCMP small/large	13, 60/16, 60

SOUPS

CREAM SOUP aspargus,lime chervil mascarpone	GO	6, 80
GAZPACHO chilli,coconut prawn	DBR	5, 40
RINDERBOUILLON choice of liver dumplings,pancake stripes or semolina dumplings	ACGL	5, 60

BARN, MEADOW & WATER

SURF'N TURF the best of beef meets scallop peas,beetroot,pearl onion,pancetta chips	DGOR	28, 20
CODFISH aspargus,bulgur,panko crumbles,salad hearts	DGO	23, 20
SEACHAR FILLET orange sweet potatos,verjus,salad hearts,broad beans	DG	24, 20
SEABASS baby butter potatos unpeeled,coriander,lettuce (20 min waiting time)	DGP	24, 20

Kitchen open from 11:30 – 22:00 o'clock

Place setting 2.50

All prices in euro incl. charges and taxes.

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GARDEN

WILD HERB SALAD

green asparagus,olive tapenade,strawberries,croûtons (choice of vegan/chicken stripes/calamari)

GOBE 12, 40/13, 40/14, 40

PULPO

braised,saffron risotto,chorizo

DGOR small/large 14, 20/16, 40

GNOCCHI

dried tomatos,baby chard,manchego,pine nut pesto

GAC 14, 80

MARINA CLASSICS

FRIED CHICKEN MARINATED IN YOGHURT

potato field salad,seed oil

ACGL 15, 80

WIENER SCHNITZEL

from the veal,potato field salad

ACGLM 19, 80

CLUB SANDWICH

focaccia bread,bacon,egg,tomatoes,avocado,onion-jam, marina fries,cocktail chili sauce,choice of chicken/filet steak

ACGMO 15, 50

MUSSEL POT

mussels in leek white wine sauce

DLBOR small/large 15, 80/21, 80

SIDE DISHES

MIXED SALAD

LM 3, 20

GREEN SALAD

M 2, 80

POTATO SALAD

LM 3, 50

SEASONAL VEGETABLES in butter

G 3, 70

RICE

G 3, 00

PARSLEY POTATOES

G 3, 50

MARINA FRIES

3, 50

CHILLI FRIES

3, 60

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DESSERTS homemade

STRAWBERRY PARFAIT berry ragout,chocolate waffles	COGA	6, 60
CHOCOLATE MOUSSE mango,mint meringue	AGOC	6, 40
STRAWBERRY SWEET CHEESE DUMPLINGS almond crumbles,strawberry sauce	ACGO	6, 20
Please ask for the dessert of the day!		5, 20

COFFEE & TEA

SINGLE ESPRESSO		2, 90
ESPRESSO MACCIATO	G	3, 10
DOUBLE ESPRESSO	G	4, 50
COFFEE CORETTO	G	4, 90
SMALL ESPRESSO WITH MILK	G	3, 20
DOUBLE ESPRESSO WITH MILK	G	4, 80
VERLÄNGERTER	G	3, 50
MELANGE	G	3, 80
CAPPUCCINO	G	3, 80
CAPPUCCINO GRANDE	G	5, 50
CAFÉ LATTE	G	5, 00
POT OF DEMMER TEA Forestberry,Verbena,Peppermint,Earl Grey,Japan Sencha		4, 40
CHOKO-LÁ hot chocolate	FG	5, 20

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