

MARINA RESTAURANT MENU

STARTERS

BURRATA marinated rootbeet,tomatos,watermelon	GE		14, 20
MARINATED SALMON pink grapefruit,coriander,cucumber	DO		13, 80
BEEF TARTAR 80g purple potato chips,sweet potato,fried capers	GCMP	small/large	13, 60/16, 60

SOUPS

CHANTERELLE CREAM SOUP maryoram,porcino flavor	GO		6, 80
GAZPACHO chilli,prawn,coriander	DBR		5, 40
BEEF BROTH choice of liver dumplings,pancake stripes or semolina dumplings	ACGL		5, 60

BARN, MEADOW & WATER

SURF'N TURF the best of beef meets calamari porcino,thai asparagus	GR		28, 20
CODFISH sweet potato,cauliflower,sugar snaps	DGO		23, 80
TUNA STEAK saffron risotto,pattison pumpkin,chorizo	DGO		24, 60
SEABASS buttered baby potatos with the skin,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

raddish, pineapple, pomegranate, blueberries
(choice of chanterelle (vegan)/chicken/prawn)

12, 70/13, 70/14, 70

GNOCCHI

chanterelle, baby carrot mix, manchego, black nut pesto

GACE

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

22, 50

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

TONKA BEAN MOUSSE chocolate,Bisquit	GAC	6, 60
CHEESECAKE raspberry topping	ACG	6, 40
ICE COFFEE espresso,vanilla ice,whipped cream	GC	6, 80
Please ask for the dessert of the day! by CAKEART confectioner Angelika Stöckl		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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