

MARINA

R E S T A U R A N T

Our season menu

Asparagus cream soup with croutons <i>AGO</i>	5,60
Asparagus with sauce hollandaise served with ham and potatoes with parsley <i>CGMO</i>	16,80
Filet tips of beef asian flavoured green and white asparagus, with rice <i>FGN</i>	19,80
Prawn salad grilled prawns with lemon filets, radicchio, cherry tomatoes marinated with a mango dressing <i>BMO</i>	18,70

Menu

Starters

Clear fish soup 7,80
with pieces of grilled fish *RD*

Tuna tartare 90g 10,80
finest tuna freshly prepared *DEFN*

From the river and sea

Mussel casserole *) 15,80 / 21,80
in a delicate white wine-lime
sauce, served with baguette
ROGL

Fishburger a la Marina 160g 14,90
tender fish filet patty served with
salad, tomatoes, onion and lemon
cream sauce *DCGA*

Char filet 15,80
freshwater char with crispy pan-
seared skin *DG*

Pasta frutti di mare *) 18,80
grilled prawns, octopus and
scallop in a chili-leek sauce
ROGLB

Salmon filet 18,80
pan-roasted filet *DG*

Pike perch filet 18,80
fresh water fish, very lean, grilled
DG

Sea bass 22,90
a true delicacy on your plate *DG*

Tuna steak 160g 24,60
fresh tuna, medium seared *D*

Sole 24,60
mildly spicy with a subtle nutty
flavor, prepared whole *DG*

Side dishes

2 side dishes are included with every main - except dishes marked *), each additional side 3,50

from the soil

steak fries
sweet potato fries
baked potato with sour cream *G*
potatoes with parsley *G*

from our neighbours

seasonal risotto *GOL*
linguini *ACOGL*
corn on the cob *G*
green beans wrapped in prosciutto

from the garden

lettuce *MO*
spinach *G*
potato salad *MLO*
grilled vegetables

our sauces

pepper *GLO*
garlic *GC*
cocktail *GOC*
BBQ *OM*

Menu

Starters

Beef broth liver dumpling or sliced pancake strips <i>CGAL</i>	5,60
Beef tartare 90g with onion, butter, chili and capers <i>MOG</i>	12,80

From barn and meadow

Cesar salad *) roman lettuce, tomatoes, croutons, parmesan, light Cesar dressing, veggie or with grilled chicken breast <i>AGCDO</i>	9,90 / 12,90	Grilled pork cutlet on the bone, American Duroc pork, pink in the middle <i>G</i>	16,90
Hot chicken wings spicy wings marinated for 24 hours <i>MO</i>	10,90	Kangaroo steak 220g Australian specialty, very lean filet, pink in the middle <i>G</i>	23,90
Italian burger grilled chicken breast, basil pesto, rocket, Mozzarella, tomatoes <i>ACGH</i>	14,90	Filet steak 200g/300g South American filet of Angus beef <i>G</i>	28,90 / 38,90
Marina burger 100% local beef, BBQ sauce, salad, cheddar cheese, bacon, tomatoes, cucumbers, fried onion rings <i>ACGHMO</i>	14,90	Rump steak 200g/300g savory, flavorful cut of untrimmed roast beef <i>G</i>	23,90 / 28,90
Fried chicken crumbed chicken leg & breast <i>ACG</i>	14,90	Rib eye steak 300g the culinary highlight for steak lovers <i>G</i>	33,90

All our steaks are served with a herb butter, the burgers as 1. side dish with a portion of fries.

Side dishes

2 side dishes are included with every main, each additional side 3,50

from the soil steak fries sweet potato fries baked potato with sour cream <i>G</i> potatoes with parsley <i>G</i>	from the garden lettuce <i>MO</i> spinach <i>G</i> potato salad <i>MLO</i> grilled vegetables
from our neighbours seasonal risotto <i>GOL</i> linguini <i>ACOGL</i> corn on the cob <i>G</i> green beans wrapped in prosciutto	our Sauces pepper <i>GLO</i> garlic <i>GC</i> cocktail <i>GOC</i> BBQ <i>OM</i>

Sweet temptation

Chocolate tart with sour cherries and fruit cream <i>CGO</i>	6,80
"Topfenknödel" sweet cheese dumplings with bread crumbels and strawberry ragout <i>CGO</i>	6,60
Citrus panna cotta with fresh fruits <i>G</i>	5,60
Iced coffee with vanilla ice cream <i>G</i>	6,80

Coffee & Tea

Single Espresso	2,90
Esspresso Macciato	3,10
Double Espresso	4,50
Coffee Coretto	4,90
Small Espresso with milk	3,20
Double Espresso with milk	4,80
Verlängerter	3,50
Melange	3,80
Cappuccino	3,80
Cappuccino Grande	5,50
Caffé Latte	5,00
Pot of Demmer Tea Forestberry, Verbena, Peppermint, Earl Grey	4,40
Choko-lá hot chocolate	5,20

Speisekarte

LEGENDE ALLERGENE

A	Glutenhaltiges Getreide
B	Krebstiere
C	Ei
D	Fisch
E	Erdnuss
F	Soja
G	Milch oder Laktose
H	Schalenfrüchte
L	Sellerie
M	Senf
N	Sesam
O	Sulfite
P	Lupine
R	Weichtiere

LEGEND ALLERGENS

A	Cereals containing gluten
B	Crustaceans
C	Egg
D	Fish
E	Peanut
F	Soy
G	Milk or lactose
H	Edible nuts
L	Celery
M	Mustard
N	Sesame
O	Sulphite
P	Lupin
R	Molluscs