## after...

## STARTERS AND SALADS

| Antipasto Riverside style: Jamón<br>Serrano, chorizo, fuet, Parmesan<br>Grana Duro, Gorgonzola cheese,<br>olives, artichokes, sun-dried tomatoes<br>and Grassini<br>1, 7 | €13.50 |
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| Bruschetta with Jamón Serrano ham<br>and artichoke;<br>- with tomato tartare, mozzarella<br>cheese and basil pesto;<br>- with salmon tartare and quail egg<br>1, 7, 8    | €14.00 |
| Trio tartar with tuna, salmon, scallops,<br>avocado and Ponzu sauce<br>1, 6  | €16.50 |
| Burgundy snails with herb butter<br>and garlic baguette<br>1, 7, 14  | €9.50  |
| Caesar salad with grilled chicken<br>breast<br>1, 3, 7, 10   | €9.50  |
| Caesar salad with butter-glazed<br>tiger prawns<br>1, 3, 7, 10   | €13.70 |
| Roast beef salad with potatoes,<br>fried mushrooms, quail eggs and<br>sun-dried tomato pesto<br>3, 5   | €15.50 |
| Burrata cheese with tomatoes,<br>arugula, pumpkin oil and roasted<br>seeds<br>7, 8   | €12.00 |
| Lettuce leaves with beets, asparagus,<br>roasted pumpkin seeds and orange-<br>mustard dressing<br>7, 10  | €10.00 |
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## SOUPS

| Lamb goulash soup with beans and<br>vegetables<br>6, 12   | €9.00  |
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| Cream of potato-rosemary soup with<br>crispy bacon<br>7, 12   | €7.00  |
| Riverside style seafood soup with<br>coconut milk foam<br>2, 4  | €12.50 |
| MAIN COURSES  |        |
| Duck fillet with fried potatoes and<br>smoked mozzarella cheese<br>3, 7                                 | €13.00 |
| Rabbit shank with autumn vegetable<br>ragout and meat-vegetable sauce<br>7, 12                          | €18.50 |
| Corn chicken breast with sweet pea puree,<br>steamed vegetables and cheese sauce<br>7                   | €15.00 |
| Beef fillet steak with fried potatoes,<br>vegetables and sweet cream-pepper sauce<br>7, 12              | €23.50 |
| Beef burger with brioche bun, cucumber-<br>mustard sauce,scrambled eggs and crispy<br>bacon<br>1, 3, 10 | €13.50 |
| Pork medallions with potato dumplings,<br>forest mushrooms and spinach<br>1, 7, 10                      | €12.80 |
| Fried halibut fillet in honey glaze with<br>coloured lentils, broccoli and Prosecco<br>sauce<br>12, 13  | €22.50 |
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| Grilled zander fillet with spinach mashed<br>potato and lemongrass sauce<br>1, 4, 7       | €18.50 |
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| Braised dorada in white wine with soybeans,<br>cherry tomatoes and spinach<br>4, 6, 7, 12 | €20.60 |
| Risotto with squid and saffron<br>2, 9  | €14.50 |
| Ravioli with pumpkin, cheese sauce<br>and cedar nuts<br>1, 7, 8                           | €12.50 |
| Seafood pasta with tomatoes, chili-white<br>wine sauce<br>1, 2, 4, 7, 12                  | €12.50 |
| Pasta Carbonara<br>1, 3, 7  | €8.50  |
| DESSERTS  |        |
| Dark chocolate fondant with pistachio<br>ice cream and almond powder<br>1, 3, 7, 8        | €6.00  |
| Crème Brûlée with quince marmalade<br>3, 7  | €6.50  |
| Tiramisu with chocolate<br>1, 3, 7  | €9.00  |
| Lemongrass panna cotta with nut waffle<br>and chocolate biscuits<br>1, 3, 7, 8            | €6.50  |
| Allergens: 1 - gluten 2 - grustageans 3 - eggs 4 - fis                                    | h      |

Allergens: 1 - gluten, 2 - crustaceans, 3 - eggs, 4 - fish, 5 - peanuts, 6 - soybeans, 7 - milk products, 8 - nuts, 9 - celery, 10 - mustard, 11 - sesame seeds, 12 - sulphites, 13 - lupin, 14 - molluscs

All prices are quoted in EUR and inclusive of 21% VAT