

SALADS AND APPETIZERS

	Greek salad Kcal 312, proteins 10 g, fats 27 g, carbohydrates 17 g	18 €
	Caesar salad with chicken and avocado sauce Kcal 540, proteins 46 g, fats 28 g, carbohydrates 25 g	20 €
	Caesar salad with prawns and avocado sauce Kcal 455, proteins 34 g, fats 25 g, carbohydrates 24 g	23 €
 	Salad with pumpkin, fennel and homemade ricotta Kcal 426, proteins 12 g, fats 35 g, carbohydrates 24 g	14 €
 	Green salad with avocado, zucchini, fennel and green buckwheat sprouts Kcal 244, proteins 5 g, fats 18 g, carbohydrates 19 g	19 €
 	Beetroot carpaccio with raspberries and goat cheese Kcal 352, proteins 10 g, fats 28 g, carbohydrates 18 g	14 €
 	Hummus with pumpkin, chia and flax seeds Kcal 490, proteins 16 g, fats 29 g, carbohydrates 39 g	12 €
	Roast beef with fermented vegetables, arugula and honey mustard dressing Kcal 382, proteins 28 g, fats 28 g, carbohydrates 10 g	25 €
	Salad with salmon, asparagus, tofu and coconut sauce Kcal 339, proteins 28 g, fats 22 g, carbohydrates 10 g	24 €
	Salad with quinoa, seafood and leek Kcal 298, proteins 31 g, fats 9 g, carbohydrates 24 g	19 €
 	Buratta with tomatoes and avocado Kcal 559, proteins 23 g, fats 50 g, carbohydrates 8 g	18 €



Gluten-free
dishes









Lactose-free
dishes















Vegetarian
dishes




















POKE BOWL

	Poke bowl with quinoa, seafood, broccoli, cherry tomatoes, edamame, avocado sauce Kcal 360, proteins 24 g, fats 18 g, carbohydrates 29 g	22 €
	Poke bowl with rice, salmon, avocado, corn, chuka seaweed, nori, egg, sesame sauce Kcal 802, proteins 41 g, fats 46 g, carbohydrates 60 g	22 €
 	Poke bowl with buckwheat, turkey, sweet potato, fermented red cabbage, cherry tomatoes, arugula, sauce Kcal 680, proteins 37 g, fats 20 g, carbohydrates 86 g	20 €
 	Poke bowl with wild rice, avocado, cucumber, cherry tomatoes, arugula, fermented cauliflower, coconut-orange sauce Kcal 247, proteins 7 g, fats 12 g, carbohydrates 34 g	18 €

SOUPS

	Chicken bouillon Kcal 283, proteins 22 g, fats 3 g, carbohydrates 44 g	9 €
 	Veal soup with fermented cabbage Kcal 187, proteins 26 g, fats 6 g, carbohydrates 11 g	17 €
 	Sea fish soup Kcal 221, proteins 27 g, fats 6 g, carbohydrates 15 g	20 €
 	Toscan seafood soup Kcal 231, proteins 28 g, fats 9 g, carbohydrates 13 g	23 €
	Pumpkin cream soup with feta cheese Kcal 307, proteins 12 g, fats 23 g, carbohydrates 20 g	11 €
 	Red lentil cream soup with basil Kcal 310, proteins 12 g, fats 16 g, carbohydrates 32 g	9 €
 	Cauliflower cream soup with almond Kcal 291, proteins 10 g, fats 21 g, carbohydrates 22 g	10 €

HOT DISHES

	<p>Salmon with green buckwheat and yudzu sauce Kcal 418, proteins 27 g, fats 23 g, carbohydrates 26 g</p>	35 €
	<p>Seabass fillet with cauliflower and couscous Kcal 358, proteins 31 g, fats 16 g, carbohydrates 27 g</p>	35 €
	<p>Orzo pasta with scallops and spinach (pasta seafood) Kcal 712, proteins 34 g, fats 24 g, carbohydrates 86 g</p>	33 €
	<p>Turbot with sweet potato, spinach and orange sauce Kcal 320, proteins 26 g, fats 12 g, carbohydrates 29 g</p>	37 €
 	<p>Octopus with baked fennel, potatoes and sweet pepper sauce Kcal 376, proteins 31 g, fats 18 g, carbohydrates 24 g</p>	35 €
 	<p>Monkfish with Romaine lettuce and beetroot reduction Kcal 246, proteins 25 g, fats 12 g, carbohydrates 9 g</p>	30 €
 	<p>River trout with wild rice, asparagus and lemon sauce Kcal 427, proteins 29 g, fats 24 g, carbohydrates 31 g</p>	35 €
	<p>Beef tenderloin with broccoli, celery and lentils Kcal 487, proteins 38 g, fats 25 g, carbohydrates 28 g</p>	32 €
	<p>Turkey fillet with quinoa, spinach and carrots Kcal 459, proteins 40 g, fats 22 g, carbohydrates 26 g</p>	21 €
	<p>Chicken with potatoes and dried plum sauce Kcal 558, proteins 33 g, fats 34 g, carbohydrates 33 g</p>	26 €
	<p>Rabbit fillet with porcini mushrooms, Jerusalem artichoke and sage Kcal 246, proteins 25 g, fats 12 g, carbohydrates 9 g</p>	25 €
 	<p>Venison with spelt, parsnip and artichokes Kcal 710, proteins 50 g, fats 16 g, carbohydrates 94 g</p>	42 €
	<p>Gnocchi of porcini mushrooms with morels, truffle Kcal 314, proteins 7 g, fats 12 g, carbohydrates 50 g</p>	23 €
  	<p>Grilled tofu with lentils and marinated vegetables Kcal 379, proteins 24 g, fats 20 g, carbohydrates 30 g</p>	15 €
 	<p>Sweet Potato with Romaine lettuce and Tzatziki Sauce Kcal 254, proteins 6 g, fats 12 g, carbohydrates 35 g</p>	12 €

DESSERT



Almond roll with pomegranate

8 €

Kcal 361, proteins 12 g, fats 23 g, carbohydrates 32 g



Panna cotta with coconut milk and orange

8 €

Kcal 143, proteins 6 g, fats 8 g, carbohydrates 14 g



Cottage cheese casserole with dried apricots and carrots

11 €

Kcal 293, proteins 21 g, fats 12 g, carbohydrates 31 g



Cherry tart with ryazhenka (baked yoghurt) mousse

12 €

Kcal 160, proteins 2 g, fats 5 g, carbohydrates 31 g



Dark Chocolate Ganache with beetroot

14 €

Kcal 569, proteins 16 g, fats 43 g, carbohydrates 34 g

ICE CREAM



Yogurt



Banana



Avocado



Dark chocolate

6 €

Kcal 123,
proteins 2 g,
fats 8 g,
carbohydrates 14 g

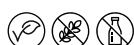
SORBET

Basil

Strawberry

Orange

Mango



Pomegranate

7 €

Kcal 76,
proteins 1 g,
fats 0 g,
carbohydrates 20 g

KIDS MENU

Salads

Vegetable salad with oil or sour cream	5 €
Caesar salad with chicken and avocado sauce	10 €
Caesar salad with shrimps and avocado sauce	12 €

Soups

Chicken boullion with noodles	6 €
Veal soup with vegetables	7 €

Main courses

Fish cutlets	14 €
Turkey cutlets	9 €
Meatballs in red sauce	7 €
Salmon fillet	14 €
Chicken fillet	9 €

Side dishes

Buckwheat	4 €
Pasta	4 €
Rice	4 €
Vegetable stew	6 €
Potato	4 €

BAR MENU

non-alcoholic drinks

Tea

English breakfast	4 €
Earl grey	4 €
Jasmine	4 €
East Oolong	4 €
Sencha	4 €
Morgentau	4 €
Sweet berries	4 €
Refreshing mint	4 €
Verben	4 €
Camomile	4 €
Detox tea	6 €

Homemade fruit tea

Ginger	8 €
Lingonberry	8 €
Sea buckthorn	8 €
Raspberry	8 €
Fresh mint tea	6 €

Coffee

Espresso	4 €	Macchiato	5 €
Americano	4 €	Double espresso	5 €
Cappuccino	5 €	Vanilla Raf coffee	6 €
Latte	6 €	Decaffeinated coffee	5 €
Latte with orange	6 €	Cocoa	6 €

LEMONADE

Tropic passion fruit

Wild berries

Watermelon

7 € / 300 ml

Citrus mix

Mojito

Classic lemonade

Water

Acqua panna	4 € / 250 ml
Acqua panna	6 € / 750 ml
San Pellegrino	4 € / 250 ml
San Pellegrino	6 € / 750 ml
Roemerquelle still	3 € / 330 ml
Roemerquelle still	5 € / 750 ml
Roemerquelle sparkling	3 € / 330 ml
Roemerquelle sparkling	5 € / 750 ml

Soft drinks

Coca Cola / Coca Cola Zero	3 € / 250 ml
Ginger Ale / Tonic water	4 € / 200 ml
Fructal Apple	5 € / 200 ml
Fructal Strawberry	5 € / 200 ml
Fructal Orange	5 € / 200 ml
Fructal Blueberry	5 € / 200 ml

Fresh juice

Apple	6 € / 300 ml
Carrot	
Orange	
Grapefruit	
Celery	

SMOOTHIE

Charge of energy

Banana, spinach, almond milk, dates, cocoa

Detox smoothie

Spinach, cucumber, celery, green apple, kiwi, ginger, lemon juice

6 € / 300 ml

Vitamin smoothie

Orange ginger, carrot

Anti-age smoothie

Spinach, avocado, chia seeds, banana, almond milk, honey

BAR MENU

alcoholic drinks

Cocktail

Aperol Spritz	10 €
Hugo	10 €
Margarita	15 €
Daiquiri	14 €
Mohito	8 €
Mohito Passion Fruit/Strawberry	8 €
Old Fashioned	14 €
Negroni	12 €
White Russian	14 €
Manhattan	12 €
Gin Tonic Lavander	10 €

Aperitif

Martini Bianco	4 € / 75 ml
Martini Rosso	4 € / 75 ml
Antica Formula	9 € / 75 ml
Aperol	4 € / 75 ml
Campari	6 € / 75 ml
Fernet Branca	6 € / 40 ml
Jägermeister	5 € / 40 ml
Pelinkovec Antique	7 € / 40 ml

Beer

Union Svetlo	7 € / 500 ml
Union Unfiltered	7 € / 500 ml
Union Unfiltered Dark	7 € / 500 ml
Heineken non-alko	7 € / 330 ml

WHISKY (40 ml)

Scotch blended whisky

Chivas Regal 12 y.o.	11 €
Chivas Regal 18 y.o.	15 €
The Royal Salute 21	35 €
Ballantines	10 €
Ballantines 17 y.o.	18 €

Irish whiskey

Jameson	5 €
Teeling 15 y.o.	24 €
Connemara	8 €

American whiskey

Marker's Mark Kentucky Bourbon	7 €
Jack Daniel's Tennessee Single Barrel Whiskey	20 €
Woodford Reserve	12 €

WHISKY (40 ml)

Single malt whisky

Ardbeg Malt 10 y.o.	16 €
Ardbeg Corryvreckan	18 €
Auchentoshan 12 y.o.	9 €
Glenlivet 15 y.o.	15 €
Glenmorangie Nectar D'or	15 €
Glenmorangie Signet	45 €
Glenmorangie 1991	90 €
Glenfiddich 12 y.o.	11 €
Glenfiddich 15 y.o.	15 €
Glenfiddich 18 y.o.	20 €
Glenfarclas 15 y.o.	16 €
Balvenie 12 y.o.	17 €
The Macallan 12 y.o.	17 €
The Macallan Estate	65 €
Lagavulin 16 y.o.	28 €
Laphroaig	11 €
Talisker 10 y.o	10 €

Vodka (40 ml)

Beluga Noble	10 €
Beluga Gold	24 €
Grey Goose	10 €
Finlandia	5 €

Gin (40 ml)

Beefeater	7 €
Gordon's	5 €
Hendricks	9 €
Gin Mare	10 €
Tanquerayten	8 €
Roku	8 €

Cognac (40 ml)

Tesseron Lot 29	85 €
Tesseron Lot 53	45 €
Courvoisier VSOP	12 €
Christian Drouin XO	15 €
Hennessy XO	35 €
Hennessy Paradis	190 €
Remy Martin XO	40 €
Martel VS	8 €
Martel VSOP	15 €

Tequila (40 ml)

Patron Reposado	12 €
Don Julio blanco	10 €

Porto (40 ml)

Vallado Tawny Porto 30 y.o.	55 €
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Liquor

Baileys	5 € / 75 ml
Limonce Liquore di limoni	5 € / 40 ml
St-Germain	13 € / 40ml

Grappa (40 ml)

Prior pear	10 €
Kartuzija plum	10 €
Berta Tre Soli Tre	30 €
Berta Bric del Gaian	25 €
Berta Elisi	8 €
Berta Magia 2009	35 €

Rum (40 ml)

Diplomatico Planas	6 €
Zacapa Centenario 23	18 €
Zacapa Centenario XO	40 €
Pyrat XO	10 €
Millonario XO Reserva Especial	18 €
Dos Maderas Seleccion	12 €
Canerock	8 €