

ROOM SERVICE

7/7 FROM 12 AM TO 11 PM
IN ROOM AND RESTAURANT

STARTERS

TRIO OF QUINOA, HERBS AND DRIED FRUIT Quinoa, dried apricots, sweet figs, herb salad and peanut pistou	10€
PUMPKIN AND ZAATAR CREAM SOUP Pumpkin soup, hazelnut crunch, light zaatar cream	11€
SMOKED EGGPLANT CAVIAR AND MARINATED SALMON Smoked eggplant caviar, crisp vegetables, salmon marinated in ponzu sauce, roasted sesame seeds	11€
AVOCADO SHRIMP NEW HOTEL Avocado, lime-marinated shrimp, feta, pomegranate and sumac garlic cream	12€

MAIN COURSES

PARMIGIANA HALLOUMI Eggplant parmesan baked with halloumi	18€
CHICKEN AND BATATA HARA Chicken, soujouk spice rub, roasted potatoes with garlic and smoked paprika	20€
COD, CREAMY RISOTTO AND PARMESAN CHEESE Roasted cod with garlic butter, creamy mascarpone risotto and parmesan crumble	22€
COOKED LAMB SHOULDER 6 HOURS Lamb shoulder sweet and sour confit and smoked green wheat with 7 spices	24€

BOARDS

Charcuterie (white ham, serrano, rosette) vegetable pickles	17€
Cheeses (Tomme Grise, Emmental and Brie de Meaux) pear chutney with pomegranate syrup and walnut	17€
Mixed (charcuterie, cheeses) vegetable pickles and pear chutney	17€

DESSERTS

Citrus fruits, rose syrup and fresh mint	8€
Chocolate mousse, candied rose petal, crunchy almonds	9€
Caramelized pineapple pavlova with arak	9€
Panna cotta with pistachio, orange blossom and crushed praline	9€

KIDS MENU

Chicken and homemade mashed potatoes	12€
Chocolate mousse	6€