



ROOM SERVICE MENU

☎ 333

BREAKFAST

I-V 07:00-10:00
VI-VII 07:00-10:30

LUNCH & DINNER

II-IV 12:00-20:30
V-VI 14:00-22:30
VII-I CLOSED

Room service charge **5€**

BREAKFAST MENU

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| Eggs Benedict with salmon on zucchini pancake* 1, 3, 4, 7, 9, 10 | 14 € |
| * Upon your request, we will prepare the eggs on a classic bun | |
| Toast with avocado, salmon and scrambled eggs 1, 3, 4, 7, 10 | 12 € |
| Oatmeal pancake mille-feuille with ham and «Emmental» cheese 3, 7, 12 | 8 € |
| Cottage cheese pancakes with raspberry jam and sour cream 1, 3, 7 | 8 € |
| Homemade waffles with Greek yogurt and maple syrup 1, 3, 7 | 8 € |

LUNCH & DINNER MENU

SOUPS

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| Bouillabaisse 1, 2, 4, 9, 14 | 14 € |
| with shrimps, mussels, squid and salmon | |
| Chicken consommé 9 | 8 € |
| with noisette vegetables | |

STARTERS

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| Salmon and avocado tartare 1, 3, 4, 6, 7, 11 | 18 € |
| melon, fennel dressing | |
| Beef tartare 1, 6, 7, 10 | 18 € |
| crispy potato mille-feuille, miso cream | |
| Antipasti 1, 6, 10, 13 | 19 € |
| Prosciutto, Coppa, Spianata salami, bruschetta, grissini, mix of Italian olives, sun-dried tomatoes, cherry tomatoes | |
| Cheese plate 1, 6, 7, 11 | 17 € |
| Morbier, Manchego, Grana Padano, Wine soaked goat cheese <i>homemade onion-raspberry chutney, crackers, grapes, berries</i> | |

BEER SNACKS

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|---|------|
| Homemade garlic bread 1, 3, 7 | 7 € |
| «Aioli» sauce | |
| Arancini with Gorgonzola 1, 3, 7, 9 | 7 € |
| «Arrabbiata» sauce | |
| Chicken nuggets 1, 3, 6, 7, 9, 10 | 9 € |
| ketchup | |
| Spicy chicken nuggets 1, 3, 6, 7, 10  | 9 € |
| «Piri-Piri» sauce | |
| Beer plate for two 1, 3, 6, 7, 10  | 29 € |
| homemade garlic bread, chicken nuggets, arancini with Gorgonzola, potato wedges, «Aioli» sauce, «Piri-Piri» sauce | |

SALADS

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| Caesar salad | |
| with chicken, bacon and parmesan 1, 3, 4, 7, 10 | 11 € |
| with Argentine shrimps and parmesan 1, 2, 3, 4, 7, 10 | 13 € |
| Duck salad with grilled peach 1, 9 | 18 € |
| fennel, baby spinach, cherry dressing | |
| Salad with savory pear and Feta cheese 7, 8, 10  | 9 € |
| walnuts, baked sweet potatoes, citrus dressing | |

MAIN COURSES

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|---|------|
| Mussels Provençal 1, 6, 9, 14 | 16 € |
| with ciabatta toast and green butter | |
| Grilled salmon fillet 1, 3, 4, 10 | 22 € |
| quinoa, tomato concasse, olives, herbs, maple-mustard sauce | |
| Beef burger with homemade brioche 1, 3, 7, 9, 10, 11 | 19 € |
| bacon, cheddar, tomatoes, caramelized onions with cranberries, rucola | |
| Filet Mignon 1, 5, 7, 8, 9 | 27 € |
| potato gratin, truffle demi-glace sauce | |
| Ravioli with spinach in a creamy sauce 1, 3, 7  | 14 € |
| parmesan cheese | |

DESSERTS

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| Almond «Pavlova» 3, 7, 8 | 7 € |
| Philadelphia cream, rhubarb confit | |
| Chocolate fondant 1, 3, 5, 6, 7, 8 | 7 € |
| vanilla ice cream, berry sauce | |
| Ice cream with strawberry sauce and fresh berries 1, 3, 5, 6, 7, 8 | 7 € |
| strawberry, chocolate, vanilla | |

LIST OF ALLERGENS dish can include allergens and products of their content
1 - Cereals, gluten; 2 - Crustaceans; 3 - Eggs; 4 - Fish; 5 - Peanuts; 6 - Soybeans; 7 - Milk; 8 - Nuts; 9 - Celery;
10 - Mustard; 11 - Sesame seeds; 12 - Sulfur dioxide; 13 - Lupin; 14 - Molluscs

 - Vegetarian dish

 - Spicy dish

BEVERAGES

CHAMPAGNE



| | | |
|-------------------------------------|-------|------|
| Piper-Heidsieck Cuvee Brut / France | 100 € | 20 € |
| Veuve Clicquot Brut / France | 140 € | |
| Laurent-Perrier Rose / France | 210 € | |
| Dom Perignon France | 595 € | |

WINE



SPARKLING WINE

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| Tissot-Maire Cremant du Jura Brut Rose / France | 45 € | |
| Soligo Prosecco DOC Treviso Brut / Italy | 35 € | 7 € |
| Segura Viudas Rosado Brut Rose / Spain | 35 € | 7 € |

WHITE WINE

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|---|------|-----|
| La Baume Grande | | |
| Olivette Sauvignon Blanc Sauvignon Blanc / France | 30 € | 6 € |
| Bersano Gavi Bianco | | |
| Del Comune Di Gavi Cortese / Italy | 45 € | |
| Zenato Pinot Grigio Pinot Grigio / Italy | 30 € | 6 € |
| Villa Wolf Gewurztraminer Gewurztraminer / Germany | 35 € | |
| Loosen Dr.L Riesling Trocken Riesling / Germany | 35 € | 7 € |
| Semeli Mantinia Moschofilero / Greece | 45 € | |
| Salentein Portillo | | |
| Chardonnay Uco Valley Chardonnay / Argentina | 35 € | |

RED WINE

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|---|------|-----|
| Simonnet Febvre Bourgogne Pinot Noir / France | 50 € | |
| Tenuta dell Ornellaia Le Volte Merlot / Italy | 60 € | |
| Tenute Ulisse Amaranta | | |
| Montepulciano d`Abruzzo 2019 Montepulciano / Italy | 60 € | |
| Danzante Chianti Sangiovese / Italy | 35 € | |
| Cavaliere Reali Primitivo Primitivo / Italy | 30 € | 6 € |
| Lan Crianza Tinto Rioja 2018 Tempranillo / Spain | 35 € | 7 € |
| Achaval Ferrer Mendoza Malbec Malbec / Argentina | 55 € | |

ROSE WINE

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|--|------|-----|
| Chateau du Rouet Cuvee | | |
| Reservee Rose Shiraz/Syrah, Grenache / France | 40 € | 8 € |
| Château la Varière Rose d'Anjou Cabernet Franc / France | 30 € | 6 € |
| Vila Jardim Rose Tauriga National / Portugal | 30 € | |

BEER

DRAUGHT BEER

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|-------------------|-------|-------|
| Steenbrugge Blond | 30 cl | 50 cl |
| Valmiermuisza | 6 € | 8 € |
| | 5 € | 7 € |

BOTTLES

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| Corona | 30 cl | |
| Heineken | 5 € | |
| Beck's Non alco | 5 € | |

FRESHLY SQUEEZED JUICES 250 ml

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| Carrot | 4 € |
| Orange | 6 € |
| Grapefruit | 6 € |

COCKTAILS

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|---|------|
| 1879 Old Fashioned | 12 € |
| Whiskey, Angostura | |
| 1880 Manhattan | 12 € |
| Whiskey, Vermouth | |
| 1920 Aperol Spritz | 8 € |
| Aperol, Prosecco, Soda water | |
| 1920 Classic Negroni | 12 € |
| Gin, Campari, Vermouth | |
| 1921 Classic Mojito | 9 € |
| Rum, Lime, Soda water | |
| 1929 Bloody Mary | 7 € |
| Vodka, Worchester sauce, Tabasco, Tomato juice | |

COFFEE AND TEA

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| Espresso | 3 € |
| Double Espresso | 3.50 € |
| Americano | 4.50 € |
| Cappuccino 7 | 4.50 € |
| Latte 7 | 4.50 € |
| Irish Coffee 7 | 12 € |
| Tea | 6 € |
| English Breakfast, Earl Grey, Milky Oolong, Greenleaf, Refreshing Mint, Fruity Camomile, Cream Orange, Sweet Berries | |

SPIRITS

WHISKEY

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|------------------------------|------|
| Glenfiddich Single Malt 18YO | 4 cl |
| Glenfiddich 15YO | 12 € |
| Nikka From The Barrel | 11 € |
| Glenfiddich 12YO | 10 € |
| Monkey Shoulder | 8 € |
| Tullamore Dew 12 YO | 7 € |

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|----------------------------|------|
| Monkey 47 | 4 cl |
| Gin Mare Mediterranean Gin | 13 € |
| Hendrick's Flora Adora | 11 € |
| Roku Japanese Craft Gin | 8 € |
| Hendrick's Gin | 7 € |
| | 6 € |

RUM

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|-----------------------------------|------|
| Zacapa 23 YO Solera Grand Reserva | 4 cl |
| Bumbu Rum | 12 € |
| Bayou | 6 € |
| Tobacco Dark Rum | 5 € |

COGNAC

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|---------------------|------|
| Hennessy X.O. | 4 cl |
| Courvoisier X.O | 25 € |
| Hennessy V.S.O.P | 20 € |
| Courvoisier V.S.O.P | 9 € |
| Hennessy V.S. | 8 € |

VODKA

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|------------------|------|
| Grey Goose | 4 cl |
| Reyka Vodka | 10 € |
| Ketel One | 7 € |
| Rizhskiy Samogon | 6 € |
| | 5 € |