

M E N U

STARTER

PUMPKIN GINGER CREAM SOUP 🌿 sm. 9,50
almond milk | orange | miso lg. 14,50
chili-salt pumpkin crisp
pickled apple & fennel

GAMBAS AL AJILLO 5pcs. 14,50
olive oil | garlic 9pcs. 24,50
piment d'Espelette | parsley | bread

STEAK

RUMP STEAK 32,50
raw weight approx 250g

BEEF FILET 36,50
raw weight approx 200g

SURF & TURF UPGRADE +9,50
4 black tiger prawns

SHARING IS CARING INCL. FRIES 89,50
fillet | rump steak | 4 prawns for two
truffle mayonnaise | pepper sauce persons
herb butter | grilled vegetables

SIDES each 6,50
french fries 🌿
sweet potato fries 🌿
fried potatoes 🌿
grilled vegetables 🌿

SAUCES each 3,50
truffle mayo 🌿
herb garlic butter 🌿
pepper cognac sauce
THE CLUB burger sauce 🌿

DESSERT

FRENCH TOAST 🌿 9,50
brioche | vanilla | egg | cream
roasted plums | cinnamon ice cream

AFFOGATO AL CAFFÉ 🌿 5,50
double espresso | vanilla ice cream

MAIN

WIENER SCHNITZEL 31,50
saddle of veal | fried potatoes
cranberry jam | lemon

THE CLUB BURGER 19,50
served with fries
brioche bun | beef patty
THE CLUB sauce | bacon | cheddar
onion | salad | tomato

THE VEGAN BURGER 🌿 19,50
served with fries
chia bun | pea & mushroom patty
The CLUB sauce | salad
vegan cheddar | onion | tomato

THE CLUB SANDWICH 19,50
served with fries
toast | chicken | bacon
mayonnaise | lettuce
tomato | egg

THAI CURRY 🌿 19,50
coconut milk | sugar snap peas
shiitake mushrooms | zucchini
broccoli | rice

CAESAR SALAD 🌿 sm. 9,50
romana salad | caesar dressing lg. 15,50
cherry tomato | italian hard cheese
croutons | egg

GARDEN SALAD 🌿 sm. 7,50
lettuce | balsamico dressing lg. 12,50
cherry tomato | cucumber
carrot | pepper | pumpkin seeds

TOPPINGS

beef stripes 9,50
4 black tiger prawns 9,50
chicken breast stripes 7,50
goat cheese | honey 🌿 7,50

If you have any allergies or intolerances, please ask our THE CLUB team.
side dish change +1,50 | vegetarian 🌿 | vegan 🌿
tax included in euro

SEASONAL MENU

THE CLUB MENU

PUMPKIN GINGER CREAM SOUP

BOEUF À LA MODE

or

PIKE PERCH FILLET

or

SAVOY CABBAGE ROLL

MOUSSE AU CHOCOLAT

MEAT	49,00
FISH	46,00
VEGGIE	43,00

WINE PAIRING + 18,00

STARTER

MUSHROOM CONSOMMÉ  sm. 9,50
porcini | shiitake | king oyster lg. 14,50
mushroom | root vegetables | porcini ravioli

BEEF CARPACCIO 18,50
rocket | hard cheese | cured egg yolk
10-year aged balsamic | herb oil | tomato

DESSERT

MOUSSE AU CHOCOLAT 12,50
SLYRS whisky | passion fruit
spiced orange | smoked almond crisp

CRÈME BRÛLÉE  9,50
cream | egg | tonka bean | baked apple

MAIN

BOEUF À LA MODE 32,50
red wine jus | balsamic vinegar
baby carrots | pearl onions
truffled potato cakes

PIKE PERCH FILLET 29,50
herb-mustard beurre blanc | savoy cabbage
pumpkin gnocchi | pumpkin seeds & oil
parma ham | cress

SAVOY CABBAGE ROLL  26,50
mushrooms | chestnuts | ricotta | cranberry
taleggio sauce | baby carrots
truffled potato cakes

PORCINI RAVIOLI  24,50
taleggio sauce | leek | grape
pecan | tomato | baby spinach

PUMPKIN GNOCCHI  22,50
sage brown butter | mushrooms
cherry tomato | baby spinach
pumpkin seeds & oil | hard cheese

PEARL BARLEY RISOTTO 22,50
white wine | hard cheese | herbs
cherry tomato | parma ham
goat cheese | fig mustard

GOAT CHEESE SALAD  18,50
leaf salad | rocket | plum dressing
king oyster mushroom | onion | bell pepper
cherry tomato | pumpkin seeds

TOPPINGS

beef stripes 9,50
4 black tiger prawns 9,50
chicken breast stripes 7,50
goat cheese | honey  7,50

If you have any allergies or intolerances, please ask our THE CLUB team.
side dish change +1,50 | vegetarian  | vegan 
tax included in euro