

Sonntag, 16th Juli 2017

DINNER / ABENDESSEN

SOUP & SALADS / SUPPEN & SALATE

CREAM OF GARLIC / KNOBLAUCHCREME ♦

THYME-GARLIC CROUTONS

TOM YUM GOONG

SHRIMPS, LEMONGRASS, COCONUT MILK

BAY SHRIMP AND AVOCADO SALAD /

SHRIMP UND AVOCADO SALAT

BOSTON LETTUCE, AVOCADO, MARIE ROSIE DRESSING

SELECTED GARDEN GREENS / AUSGEWÄHLTES GARTENGRÜN ♦

CHOICE OF DRESSINGS

MAIN COURSE'S / HAUPTSPEISE

CHATEAUBRIAND

ROAST BEEF TENDERLOIN WITH DUCHESS POTATO,
PORT WINE SAUCE

SEAFOOD EXTRAVAGANZA / MEERESFRÜCHTE EXTRAVAGANZA

SHRIMPS, CALAMARI, MUSSEL, SCALLOP

LASAGNE BOLOGNESE

GROUND MEAT, CHEESE SAUCE

VEGETABLE SAMOSA / VEGETARISCHES SAMOSA ♦

MINT CHUTNEY, ONION TOMATO SALAD

SWEET TEMPTATIONS / SÜSSE VERFÜHRUNGEN

BANANA FOSTER / BANANEN FOSTER

GERMAN CHOCOLATE CAKE / DEUTSCHER SCHOKOLADENKUCHEN

TODAY'S ICE CREAM & SORBET / HEUTIGES EIS & SORBET

SEASONAL SLICED FRUIT / FRUCHTSCHNITZEN



Heart healthy menu option, prepared with low sodium & low fat ♥

Vegetarian menu options may contain nuts or dairy products ♦

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions