



THE EATERY

kitchen and bar

DINNER

From 05:00 PM – 10:00 PM

Chef's Recommendation

STARTER

Antipasti plate (D,E,G) € 18 (for 1 person)
€ 35 (for 2 persons)
Serrano ham, Manchego, air-dried salami,
olives, sun-dried tomatoes, pepperoni, bread

MAIN COURSE

Lamb saddle filet (D,E,G,S) € 35
Fine green beans, sliced
potato-mushroom dumplings

DESSERT

Opera Cake (E,G,TN) € 12
Slice of chocolate coffee cake,
pistachio ice cream, vanilla sauce

STARTERS

Carpaccio of beef filet (D,E) € 19
Parmesan shavings, young spinach, cherry tomatoes,
pine nuts, truffle mayonnaise

Variation of Salmon (E,F,S) € 18
Orange marinated and sandalwood smoked salmon,
cucumber spaghetti, dill

Quinoa & Falafel (E,S,TN) € 15.50
Mixed quinoa, blue berries, avocado cream,
cashews, mango sauce, baked falafel

Buffalo Mozzarella + Serrano ham (D) € 17 / € 19
Figs, frisée lettuce, caramelized nuts, balsamic vinegar DOP

SOUP

Red Lentils Soup (G) € 12
Coconut milk, coriander oil, baked cauliflower

CLASSICS

Caesar Salad (D,E,F,G) € 21/€
+ corn-fed chicken strips / prawns € 25 / € 27
Romaine lettuce, Parmesan cheese, cocktail tomatoes,
olives, croutons

Marriott Signature Burger (D,E,G,M) € 24
Cheddar cheese, romaine lettuce, tomatoes,
pickle, onions, French fries

Chicken Burger (D,E,G) € 24
Crispy chicken breast, corn salsa, romaine lettuce,
tomatoes, red onions, sweet potato fries

Green Oat Burger, vegan (G) € 24
Kale and oatmeal patty, avocado, tomatoes,
red onions, rocket salad, sweet potato fries

Vienna's Schnitzel Classic (D,E,G) € 29
Veal escalope, French fries, slice of lemon

additional bread and butter (D,G) € 3.50

ALLERGENS Dairy (D), Egg (E), Fish (F), Gluten (G), Mustard (M), Soy (S), Sesame (SE), Tree Nut (TN)

KLASSIKER

Red Thai Curry (F,G,S,SE) € 21 / € 25 / € 27
with vegetable / corn-fed chicken / prawns
Lime leaves, coconut milk, ginger, rice

Spanish lemon chicken (D) € 28
Lemon, rosemary, garlic, virgin olive oil,
pimientos, baked potato with sour cream

Orecchiette Puttanesca (D,F,G) € 24
Pasta, tomatoes, olives, capers, garlic,
anchovies, parmesan cheese

Pan-fried hake (D,F,M) € 30
Lentils, leek, Dijon mustard sauce

7oz Rump steak (D) € 36
Fried vegetable, herb butter,
sweet potato fries

7,5oz Beef filet (D) € 40
Fried broccoli, chimichurri sauce,
baked potato with sour cream

DESSERTS

Cheese plate (D,G,TN) € 18
3 kinds of cheese, grapes, fig mustard

Fresh fruit salad € 9

Sorbet variation of the day (D,G,TN) € 12

Berry tarte flambée (D,E,G,TN) € 14
vanilla crème fraîche, raspberries,
blueberries, chocolate crumbles

Apple strudel (D,E,G,TN) with vanilla sauce € 11

Vanilla crème brûlée (D,E,G,TN) € 11
raspberry compote, chocolate ice cream