



THE EATERY

kitchen and bar

DINNER

from 05:00 PM – 10:30 PM

Chef's Recommendation

STARTER

Antipasti plate (D,E,G) € 19 (for 1 person)
€ 37 (for 2 persons)
Serrano ham, Manchego, chorizo, olives,
sun-dried tomatoes, stuffed peppers, bread

MAIN COURSE

US Beef Short Ribs (D,M,S) € 32
Homemade BBQ sauce,
coleslaw salad, potato wedges

DESSERT

**Warm Small
Chocolate Cake** (E,G,L,TN) € 14
with pecan nut crunch,
cinnamon foam, vanilla ice cream

STARTERS

Caesar Salad (D,E,F,G,M) € 21
+ corn-fed chicken strips / prawns (D,F) € 25 / € 28
Romaine lettuce, Parmesan cheese,
cherry tomatoes, croutons

Kale meets Pear - vegan (M,TN) € 18
+ venison ham (CE) € 24
Kale, spiced pear, mixed kernels, cranberries

Quinoa & Falafel - vegan (E,S,TN) € 16
Mixed quinoa, blue berries, avocado cream,
cashews, mango sauce, baked falafel

Tuna Tataki (F,G,S,SE) € 21
Superior tuna filet, sesame, beetroot,
mango, Asia flavor

SOUP

Pumpkin Cream Soup - vegan (CE,S,TN) € 12
Hokkaido, ginger, orange, coconut, spicy seeds

CLASSICS

Marriott Signature Burger (D,E,G,M) € 27
Cheddar cheese, romaine lettuce, tomatoes,
pickle, onions, French fries

Chicken Burger (D,E,G,M) € 25
Crispy chicken breast, salsa, romaine lettuce,
tomatoes, red onions, sweet potato fries

Green Oat Burger, vegan (G) € 25
Kale and oatmeal patty, avocado, tomatoes,
red onions, rocket salad, potato wedges

Vienna's Schnitzel Classic (D,E,G) € 31
Veal escalope, French fries, slice of lemon

CLASSICS

Indian Kadai Masala - vegan (CE,S,TN) € 22
+ corn-fed chicken / prawns (D,F) € 26 / € 29
Bell pepper, potato, carrot, peas, coriander, rice

Roasted Breast of Corn-Fed Chicken (D) € 28
Pan-cooked vegetables, baked potato
with sour cream, salsa

Spicy Butternut Squash Pasta (CE,D,G,M) € 25
Strozzapreti, spinach, soft goat cheese,
pumpkin, jalapenos

Pan-fried Sea Bass Filet (D,F) € 32
Ratatouille vegetables, rice, spiced butter

7,5oz Beef Filet (D) € 42
Grilled or pan-cooked vegetables, chimichurri
sauce, baked potato with sour cream

Leg of Duck & Plum (CE,D,E,G,SF) € 39
Duck, pointed cabbage, Boletus potato tartlet,
plums, old port

Venison Goulash (D,E,G,M,S) € 36
Chanterelles, red cabbage with figs, bread dumplings

DESSERTS

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

Fresh Fruit Salad € 10.50
with lemon sorbet

Apple Strudel (D,E,G,TN) € 12.50
with walnut ice cream and vanilla sauce

Crème Brûlée (D,E,G,TN) € 12
Macadamia nut, spiced cherries

Dark Chocolate Mousse (D,E,G,TN) € 11
Almond crumbles, caramel

additional bread and butter (D,G) € 3.50

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