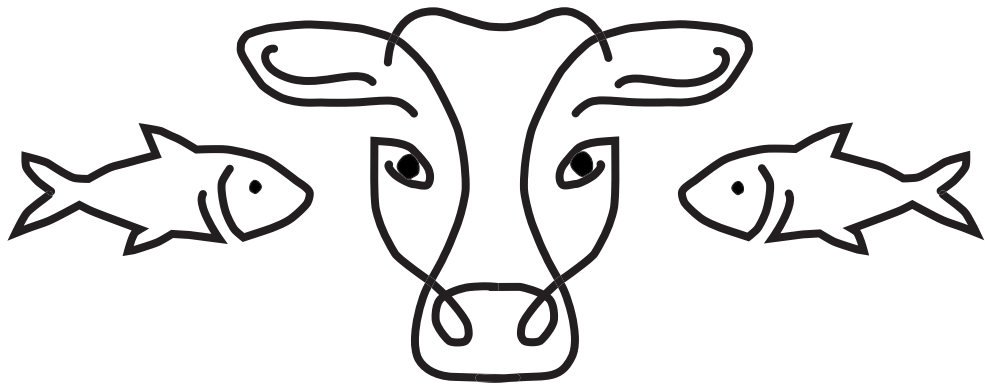


aROSA



Schöne Zeit



S E N A G R I L L

Speisenkarte
Menu

AUF DEM TISCH AT THE TABLE

Hausgemachtes Sauerteig-Brot | gesalzene Joghurtbutter
Homemade sourdough bread | salted yoghurt butter

VORSPEISEN APPETISERS

Gambas Pil Pil | Knoblauchsoße | Croûtons € 25,00
Prawns pil pil | garlic sauce | croutons

Beef-Tartar | Kapern-Schalotten-Crème € 16,00
Beef tartar | cream of capers and shallots

Mixed Sashimi | Radieschen | Wasabi | Ingwer € 16,00
Mixed sashimi | radish | wasabi | ginger

Wildkräutersalat | Balsamico-Soja-Dressing € 9,50
Wild herb salad | balsamic-soy dressing

Shrimpsalat | Cocktailsoße | Avocado | grüne Bohnen € 18,00
Shrimp salad | cocktail sauce | avocado | green beans

Thunfisch-Carpaccio | Wassermelone | Wasabi | Kresse € 22,00
Tuna carpaccio | watermelon | wasabi | cress

CUTS

CORN-FED BEEF

Rinderfilet 200g € 34,00
Fillet of beef

Entrecôte 300g € 31,00

Rib Eye Steak 350g € 33,00

GRILL & FRIENDS

Fairmast Maishühnchen € 19,00
Fairmast corn-fed chicken breast

A-ROSA Cheeseburger | Zwiebelmarmelade | Cheddar € 15,00
A-ROSA cheeseburger | onion jam | cheddar chesse

FISCH FISH

Lachs | Teriyaki-Soße | Sesam € 21,00
Salmon | teriyaki sauce | sesame

Gegrillte Doradenfilets | Limonen-Beurre-blanc € 19,00
Grilled sea bream fillets | lime beurre blanc

Zu den Fischgerichten servieren wir Basmatireis.
We serve basmati rice with the fish dishes.

FRITTEN FRIES

Farmer's Fries | würzige Trüffelmayonnaise € 3,50
Farmer's fries | spicy truffle mayonnaise

Zu allen BBQ-Gerichten servieren wir eine Ofenkartoffel mit wahlweise BBQ-, Knoblauch- oder Jalapeño-Mimolette-Soße dazu Sour Cream, Coleslaw Salat und hausgemachte Café de Paris Butter.
All our BBQ dishes are served with baked potatoes and a BBQ, garlic or jalapeño Mimolette cheese sauce as well as sour cream, coleslaw salad and homemade café de paris butter.

DESSERTS

American Cheesecake | Beeren | Sahne € 8,00
American cheese cake | berries | whipped cream

Crème brûlée | Madagaskar Bourbon Vanille € 8,00
Crème Brûlée | Madagascar bourbon vanilla

Sorbet: Himbeer | Calamansi | Schokolade 70% € 3,00
Sorbet: raspberry | calamansi | chocolate 70%

SPECIAL OFFER 3-GANG-MENÜ 3-COURSE MENU

Vorspeise + Hauptgericht + Dessert € 39,00
Appetiser + main dish + dessert