

BRASSERIE

STARTERS

- Steak tartare
Capers - egg yolk
dijon mustard - potato chips
- Grape leaf wrapped "brie" cheese
Fresh green leaves
with grilled tomato & pepper sauce
- Buffalo burrata & Avocado (v)
Tomato - basil pesto
balsamic reduction
- Smoked octopus carpaccio
Mung bean - mini herb salad
bergamot sauce



SOUPS

- Celery soup
Grated truffle
- Onion soup granitée
Beef broth - gruyère
- Add braised short rib

BOWLS

- Triple berry smoothie bowl (vgn)
Black mulberry - blueberry
blackberry - acai - sesame hemp seed
- Mango & pineapple granola bowl (v)
Light yoghurt - cashew



SALADS

- Niçoise salad
Lightly seared fresh tuna
french beans - baby potato
egg - mustard dressing
- Quinoa & lettuce (vgn)
Fresh herbs - lemon & olive oil
- Root vegetables & grilled salmon
Beetroot - asparagus
carrot - radish - lemon dressing
- Mix garden leaves (v)
Goat cheese - tomato
cucumber - citrus vinaigrette
- Quinoa bowl (v)
Avocado - kalamata olives
feta cheese - cucumber
roasted red pepper sauce

MAINS

- Grilled beef tenderloin 200gr
Oyster mushroom sauce - onion chips
- Lamb shank with rice stuffed chard
Strained yoghurt
- Steamed seabass
Pepper - sumac - onion
spicy oil
- Pan seared sea bream
Spinach - quinoa - mustard
- Grilled prawn
Baba ghanoush - smoked pepper
- Lamb chops
Mashed potato - caramelized onion
chimichurri sauce
- Spicy wok fried chicken
Basmati - scallions - tomato
cilantro - soy sauce
- Hummus & roasted vegetables (vgn)
Mini carrots - french beans - broccoli
tomatoes - flax seeds
- French fries - truffle & parmesan (v)
- Sautéed spinach (v)
- Grilled green vegetables (vgn)
- Mini green salad (vgn)
- Half avocado & lime (vgn)
- Quinoa

SIDES



Pasta

- Papardelle
Ricotta & ground beef
- Whole wheat or gluten free fusilli (v)
Tomato & basil
- Seafood ravioli
Calamari - shrimp - mussel - pink sauce - chives
- Smoked salmon
Cream cheese - capers - red onion - dill - arugula
- Spinach & portobello (v)
Mushroom - mozzarella - tomato
- Bresaola & arugula
Parmesan - mozzarella - tomatoes
- Herbs & cheese (v)
"Lor" cheese - herbs - spinach - kale
- Beef pepperoni
Caramelized onion - tomato - mozzarella
- Fresh truffle & purple potato (v)
Mozzarella

PIZZA

Snacks

- Guacamole & flour tortilla chips (vgn)
- Zucchini & eggplant chips (v)
"Cack" sauce
- Special made beef sausage
French fries
- Charcuterie board
Entrecote fumée - lamb cotto
rib fumée - bresaola
Italian beef salami - dried beef
- Cheese platter
Brie - blue cheese - manchego
"divle obruk" - "van otlu"
- Sea food platter (for two)
Oysters - king crab - shrimp
"lakerda" - crayfish - seabass ceviche

Sandwiches

- Cheeseburger
Truffle mayo - crispy leek
"Kars" gruyere - fries
- "Islak" burger
Spicy pickle
- Brioche panini "kokoreç"
Chipotle mayo - roasted tomato
pickled pepper
- Falafel wrap (v)
Red onion - arugula
tahini & yoghurt sauce
- Beef taco
Braised short rib - "lor" cheese - avocado
caramelized onion - sriracha mayonese
- Charcuterie sandwich
Entrecote fumée - smoked turkey
rib fumée - wholegrain mustard
garlic mayo - pickle - french fries
- Sourdough avocado toast (v)
Half egg - arugula - tomato - labaneh

Desserts

- Chocolate & hazelnut bar
Sweet and sour sauce
- Warm RC profiterole
Shaved almonds - "kaymak" ice cream
- Manjari chocolate cream praline
Caramel - biscuit - hazelnut sauce
- Mixed berry bowl
- Mexican churros
Vanilla & chocolate sauce
- Pistachio palace custard
- Blueberry cheesecake
Forest berries sauce - sugar free cream

