



BREAKFAST

<i>Vespresso Breakfast</i>	190
2 eggs (any style), bacon, ham, sausage, grilled tomato & mushroom, baked beans, toast, apple or orange juice and coffee or tea	
<i>Continental Breakfast</i>	160
Croissant or danish pastry, yoghurt, cereals or cornflakes with milk, fresh fruits, apple or orange juice and coffee or tea	
<i>Asian Breakfast</i>	130
Rice porridge with pork or chicken, fresh fruits, apple or orange juice and coffee or tea	
<i>Butter Croissant</i>	40
<i>Cinnamon roll</i>	40
<i>Dark Chocolate roll</i>	40

WRAPS

<i>Smoky Wrap</i>	220
Smoked Atlantic salmon on cream cheese spread with spring onions, rocket leaves, tomato slices and scrambled eggs	
<i>Cattle Wrap</i>	220
Seasoned ground beef, refried beans, shredded lettuce, tomatoes, bell peppers, hot sauce and sour cream	
<i>Flying Wrap</i>	180
Stripes of buttered buffalo chicken in a hot sauce, placed over crunchy lettuce and tomatoes, topped with a zesty ranch dressing	
<i>Garden Wrap</i>	160
Sautéed spinach leaves with tomato slices on an egg white omelette, topped with Cheddar cheese	



SANDWICHES

* **Choose your bread - with white or whole wheat baguette, baked or soft**

Smoked Salmon 220

Lemon-creamcheese with dill, topped with red onions, capers, cucumber, rocket leaves and smoked atlantic salmon

Roasted Beef 220

Wholegrain mustard-mayo, dressed lettuce and tomatoes, red onions, Cheddar cheese and medium roasted Australian beef sirloin

Bacon Lettuce Tomato 180

Mayo-spreaded, seasoned ripe tomatoes, crispy green lettuces and even more crispier baked bacons

Ham & Cheese 180

Wholegrain Dijon mustard, Cheddar cheese, thinly sliced ham, caramelized onions, grilled with butter

Create your own sandwich 240

* Choose your bread

White or whole wheat baguette

Choose your spread (up to 2 spreads)

Butter, mayonnaise, mustard, lemon-creamcheese, wholegrain mustard-

Choose your vegetable/salad (up to 3 items)

Onions, tomato, lettuce, bell peppers, rocket leaves, cucumber

Sautéed mushrooms, sautéed spinach, sautéed onions

Choose your protein (up to 2 items)

Taleggio, Gorgonzola, Mozzarella, Cheddar, Parma ham, bacon, roasted beef, ham, Coppa, salami, tuna, cooked egg, sausage, smoked salmon



PASTA spaghetti or penne

Bombay	290
A light curry sauce with cooked shrimps and spring onions	
Seafood	290
White wine or tomato based sauce with assorted fruits of the sea	
Lasagna Bolognese	270
Stack layered pasta sheets alternated with bechamel sauce and bolognese sauce	
Carbonara	250
Basic creamy sauce made from bacon, ham, egg yolk and Parmesan cheese	
Bolognese	220
Gently simmered, rich sauce with minced beef, tomato sauce and	
Tomato	170
Slow cooked tomato sauce with fresh herbs	
Bacon & Garlic	170
Sautéed garlic in olive oil with dried chilli and crispy bacon	



PIZZA

<i>Tarte Flambée</i>	small/ large 250/300
Homemade alsatian bacon and onion tart on crème fraiche and spring onions	
<i>Six Cheese</i>	250/300
Gorgonzola, Talleggio, Mozzarella, Cheddar, Emmental and Parmesan, sprinkled with rocket leaves	
<i>Sausage & Garlic</i>	210/260
Cooked sausage with onions, garlic and mushrooms	
<i>Salami</i>	200/250
Shredded Mozzarella cheese topped with italian salami and dried oregano	
<i>Margherita</i>	150/200
The simple, classic pizza with olive oil, tomato sauce, Mozzarella cheese and basil	
<i>Create your own Pizza</i>	150+/200+
Basic pizza margherita topped with your choice of:	
Onions, garlic, chillies	10/each
Pineapples, mushrooms, spinach, eggs, olives	20/each
Anchovies, bacon, ham, Mozzarella, sausage, rocket leaves, bell peppers	30/each
Salami, Taleggio, Gorgonzola	60/each
Parma ham, seafood, smoked salmon	100/each



APPETIZERS

Antipasto	390
Italian cured meats (Parma Ham PDO 18 months, Coppa and Salami)	
Foie Gras du Canard	340
Pan fried duck liver (80gms) on toasted baguette topped on caramelized pineapple compote and assorted nuts	
Cheese & Sausage	280
Swiss cheese and cervelat sausage salad garnished with cooked eggs, crispy lettuce and tomatoes	
Spicy Tuna Tartar	250
Chopped Tuna Saku loin, marinated in a sesame oil, garlic & chilli paste sprinkled with spring onions and served with whole wheat toast	
Beef Carpaccio	260
Thinly sliced beef fillet, topped with red onions, capers and parmesan cheese served with a lightly balsamic dressed rocket salad	
Quesadilla	220
Flour Tortillas filled with mexican spiced peppers, onions, spinach and cheese served with guacamole and sour cream	
Shrimp Fritters	190
Deep fried marinated shrimps in herb batter served on top of a small salad bed accompanied with a zesty cocktail dip	
Caesar	190
Romain lettuce and garlic-cROUTONS, dressed in a homemade caesar dressing served with shaved Parmesan cheese	
Salads	120
Your choice of salad (green or mixed salad with your choice of house dressing (french, italian, ranch, balsamico)	
With additional tuna / smoked salmon	150/220
Cream of Mushroom	110
Assorted wild mushrooms mix cooked in chicken stock and roux, topped with whipped cream and herbs	
Onion Soup	110
French onion soup served with gratinated cheese bread	



SEAFOOD

Barramundi

Pan fried fillet of seabass (200 gms) served with brown-caper butter sauce and lemon accompanied by boiled potatoes and vegetables 340

Salmon Steak

Pan fried atlantic salmon fillet (180 gms) served on a lemon white wine sauce with buttered rice and sautéed spinach 340

Shrimp Fajitas

Mexican flavoured shrimps with plenty of peppers and onions served in a hot skillet with buttered rice 320

Moules Marini ère

White wine steamed blue shell mussels with aromatic herbs and tomato dices served with garlic-spaghetti and cocktail sauce 300

POULTRY

Duck Breast

Duck breast (180 gms) with portwine-prunes sauce accompanied with 350

Asian Duck

Honey-cinnamon roasted duck meat (150 gms) on a massaman curry 320

Chicken Piri-Piri

Portuguese style spiced Chicken (180 gms) served on a capsicum sauce 320

Chicken Parmesan

Breaded chicken fillets (160 gms) topped with Mozzarella and Parmesan 290



MEAT

<i>Cutlets of Lamb</i>	690
Australian lamb chops (3x90 gms) grilled with herbs and served on a rosemary jus, roasted potatoes and sautéed vegetables	
<i>Angus Rib Eye Diane Sauce</i>	590
Australian Angus Rib Eye (250 gms) served on a cognac-mushroom sauce, rösti potato and sautéed spinach	
<i>Veal Osso Buco</i>	590
Simmered veal shank with vegetables in red wine sauce served with mashed potato or buttered pasta	
<i>Lamb stew</i>	390
Gently stewed lamb meat in a hearty red wine sauce and vegetables served with mashed potatoes	
<i>Beef Stroganoff</i>	390
Sliced beef fillet (160 gms) served with a capsicum-sour cream sauce and buttered pasta	
<i>Pork Chop</i>	350
Grilled giant cut of pork country rib (350 gms) accompanied with herb butter served with french fries and vegetables	
<i>Pork Piccata</i>	320
Egg & Parmesan cheese coated pork fillet (2x80 gms) topped on a tomato sauce served with buttered spaghetti	

FONDUE

<i>Cheese (portion for 2 persons)</i>	850
Melted swiss cheese (400 gms) seasoned with paprika, nutmeg and pepper served with bread cubes, cooked vegetables and condiments	
<i>Chinoise</i>	620
Thinly sliced beef (200 gms) cooked by your own at your table in On special request: pork, chicken or seafood is available	
<i>Extra Beef 100 gms</i>	190



DESSERTS

<i>Chocolate Fondant</i>	180
Warm oozing chocolate lava cake served with ice cream of your choice and whipped cream	
<i>Crêpe Suzette</i>	180
Grand Manier flamed crepes served in zesty orange sauce and vanilla ice cream	
<i>Banana Split</i>	180
Three scoops of ice cream accompanied with banana, whipped cream and topped with chocolate sauce	
<i>Affogato</i>	160
Vanilla ice cream drowned in a shot of espresso and a splash of Kahlua topped with whipped cream	
<i>Apple Fritter</i>	160
Battered apple, deep fried and coated with cinnamon sugar served with ice cream of your choice	
<i>Ice cream</i>	50
Vanilla, chocolate, strawberry or chocolate-chip ice-cream, per scoop	
<i>Whipped Cream</i>	25
<i>Cakes</i>	
Blueberry Cheesecake or Black Forest cake	95
Classic Opera cake or Carrot cake	85



THAI FOOD

<i>Yam Woon Sen Talay</i>	220
Spicy glass noodle salad with seafood	
<i>Tom Yum Goong / Talay</i>	220
Hot and sour soup with shrimps or seafood	
<i>Phad Kra Prao Gai / Moo / Nuea</i>	150
Stir-fried chicken, pork or beef with chilli and hot basil	
<i>Tord Mun Goong</i>	170
Deep fried shrimp cakes served with plum sauce	
<i>See Krong Moo Tord Gra-tiam</i>	150
Fried pork baby ribs with garlic	
<i>Panaeng Moo, Gai / Goong</i>	150/220
Sautéed pork, chicken or beef in red curry	
<i>Phad Pak Ruam</i>	120
Stir-fried mixed vegetables in oyster sauce	
<i>Tom Kha Gai</i>	160
Chicken soup with coconut milk and galangal	
<i>Khao Phad Moo, Gai/ Goong</i>	120/170
Fried rice with pork, chicken or shrimps	
<i>Khao Suay</i>	20
Steamed jasmine rice	
<i>Khai Dao</i>	20