



MAIN MENU

SALADS

Caesar	
- with fried chicken fillet	450
- with fried tiger shrimps	620
Nicoise	520
Grill salad	540
with premial beef	
Greek salad	420
Salad with gorgonzola	410
and pear	
Salad with shrimps	620
strawberry and avocado	
Salad with prosciutto	450
strawberry, orange pieces	

SOUPS

Tomato soup	600
with seafood	
Consomme	290
with chicken breast	
Cream soup	390
of white mushrooms	
Stew soup	350
Gazpacho	420
with avocado, strawberry and crab meat	
Cream of pumpkin	350
and spinach soup	

COLD APPETIZERS

Tartar of premium beef fillet	620
Carpaccio of salmon	690
with pink sauce	
Carpaccio of premium beef fillet	690
Cheese platter	940
Atlantic herring	450
Fish tapas	360
Salmon crisps	420
Meat platter	790
Italian delicacy	
Bruschetta	350
caprese/parma/baked vegetables of choice	
Bruschetta platter	550

20% OFF

MAIN MENU
FROM 12:00 TILL 16:00
7 DAYS PER WEEK

This menu is marketing material.
Please, ask the manager for the menu
with all outputs.

HOT APPETIZERS

Hot cheese platter	690
Mozzarella sticks, Jalapenos balls, grilled pickled white cheese and baguette toasts with Donna Blue cheese	
Garlic toasts	410
of black bread with smokes pork cheeks	
Brand potato chips	250
Black shrimps tempura	820
Calamari rings tempura	450
Baked spareribs	650
Chicken wings BBQ	560
Fried cheese Camembert	680
Roasted shrimps	890
Hot meat platter	940
Chicken wings, spareribs in CHELSEA sauce, Nuremberg sausages, chicken nuggets and garlic toasts, served with garlic sauce and mustard	

HOT DISHES

Fish & Chips	590
Cod fillet in tempura with potato chips and tartar sauce	
Beef and smoked mash	650
Turkey with bulgur	650
Beef stroganoff	690
Duck confit	860
duck confit served with risotto	
Halibut with cous cous	760
Duck	890
with cabbage sorbet and onion sauce	
Beef liver	890
with apple and pear puree	
Bangers and Mash	560
Risotto/Pasta	540
with seafood	
Carbonara	450
Burger with premium beef	560
Curry burger	500
with chicken fillet	
Toppings for burgers	50
Crispy smoked bacon / Sun-dried tomato/ Cheddar cheese / Mozzarella cheese / Gorgonzola cheese / Pickled Jalapenos pepper / Poached egg	

TRIMMINGS

All for 230:	
Potato fries / Baby-potatoes roasted with rosemary / Potato puree / Grilled corn / Cauliflower / Broccoli / Eggplant	

GRILL

Porter House steak	2100
Steak Ribeye	1850
Steak Chuck Roll	990
Fillet Mignon	1490
Machete Steak	950
New York Steak	1200
Rack of lamb	100 g./490
Chelsea ribs with eggplant	850
Chicken	790
Steak of salmon fillet	960
Dorado / Sea Bas	780
Grilled squid	480
Grilled vegetables	350

SAUCE

All for 90:	
CHELSEA / BBQ / Pepper / Tartar / Garlic / Blue cheese / Salsa / Mushroom / Asian glaze / Peppe Verdi / Mustard	

DESSERTS

Fondant	370
Cheesecake	290
Apple pie	350
Tiramisu	390
Cherry strudel	380
Ice-cream or sorbets	150

HOT DRINKS

Tea (400ml)	350
Green: Milk Oolong / Ginseng Oolong / Jasmine Blossom / Green Sensha	
Fruit and herbal blends:	
Fruit punch / Ginger & Lemon / Chamomile Flowers / Verbena	
Black: Pu Erh / Earl Grey / Masala / Black Tea Gthyme / English Breakfast / Wild Cherry	
Coffee	
Americano / Espresso	150
Double Espresso	290
Ristretto / Macchiato	150
Cappuccino / Latte / Glyasse	250
Irish Coffee	300

DRINKS

Juice (200ml)	
Orange, Pineapple, Apple, Cherry, Tomato, Fruit drink	150
Fresh juices (250ml)	
Orange, Apple, Carrot	250
Grapefruit, Lemon	300
Pineapple, Celery	400
Mineral water	(330ml/750ml)
Harrogate (UK) still, sparkling	160/320
Sodas (250ml)	
Fanta/ Tonic / Coca-cola/ Sprite	150
Red Bull	250
Non alcoholic cocktails	
Honey Pear / Peach tree	250
Cucumber lemonade	250