



## STARTERS

### BEEF CARPACCIO

ARUGULA | PARMESAN | PINE NUTS | CHERRY TOMATOES  
HERB AIOLI | TRUFFLE POTATO  
16.50

### ANTI PASTI PLATE **v**

OLIVE BAGUETTE | HAM | GRILLED VEGETABLES  
MARINATED MELON | WILD HERB SALAD  
CREAMCHEESE-GARLIC-DATE DIP  
16.50

### FRIED GIANT SHRIMP

GOAT'S CHEESE CREME BRULEE | WILD HERB SALAD | POMEGRANATE SEEDS  
APRICOT VINAIGRETTE  
16.50

### BURRATA **v\***

TOMATO CARPACCIO | BASIL PESTO | PINE NUTS | HONEY-BALSAMICO-GLACE  
15.50

### VEGETABLE BOWL **v\***

SOJA-YOGURT CHILI DIP | FALAFEL | AVOCADO | CUCUMBERS | RED CABBAGE  
RADISH | SWEET POTATO | PAPRIKA | SPROUTS | ROASTED CASHEW NUTS  
14.50

### GILDEHAUSSALAD **v**

BACKED CHICKEN FILLET STRIPS  
COATED IN CORNFLAKES AND SESAME SEEDS | WILD HERB SALAD CUCUMBER  
| TOMATO | RADISH | PAPRIKA | CARROT | RASPBERRY DRESSING  
15.50

## RECOMMENDATION - STARTER

### BEEF TATAR

EGG YOLK | ANCHOVY | MUSTARD | CAPERS | PICKLED GHERKIN | RED ONION  
BALSAMICOCAVIR | HERB BAGUETTE  
17.50

## SOUP

### ICED CUCUMBER AVOCADO SOUP \*

ROASTED CHICKPEAS | SOY YOGURT | CHERRY TOMATO | LEMON  
9.75

### CAPPUCINO FROM YELLOW PEPPERS **v\***

BASIL CREAM | DATE-SERRANO-SPIT  
9.75

**v = vegetarian or vegetarian possible**  
**\* = Vegan or Vegan possible**



## MEAT

### WIENER SCHNITZEL

VEAL | ANCHOVY | CAPERS | LEMON | CRANBERRIES  
FRIED POTATO | SALAD  
28.50

### CHICKEN CURRY FROM GREEN CURRY

COCONUT | RED ONION | PAPRIKA | CHILI | WILD RICE  
25.50

### GRILLED RUMPSTEAK -200g-

MANGO CHILI SALSA | BAKED POTATO | SOUR CREAM  
HERB BAGUETTE | SALAD  
32.50

### GRILLED CALF'S LIVER

„HEAVEN AND EARTH“ | PORT WINE SHALLOTS | SALAD  
26.75

### PORK FILLET MEDALLIONS

MUSTARD HERB CRUST  
ROSEMARY JUS | CAULIFLOWER CREAM | BEANS WRAPPED IN BACON  
BRAISED CHERRY TOMATO | POTATO SOUFFLÉ  
26.50

### BEEF FILLET-200g-

ROSEMARY JUS | CAULIFLOWER CREAM | BEANS WRAPPED IN BACON  
BRAISED CHERRY TOMATO | POTATO SOUFFLÉ  
39.50

## RECOMMENDATION FOR 2 PERSONS

### CHATEAUBRIAND -500g-

ROSEMARY JUS | BÉARNAISE | HERB BAGUETTE | CAULIFLOWER CREAM  
BEANS WRAPPED IN BACON | POTATO SOUFFLÉ  
BRAISED CHERRY TOMATO  
92.50

= vegetarian or vegetarian possible

\* = vegan or vegan possible



## FISH

FRIED KING PRAWNS  
TRUFFLE PASTA | SALAD  
26.50

TERIYAKI-SALMON  
LIME SAUCE | GRILLED PAK CHOI | CHERRY TOMATO | WILD RICE  
26.50

## VEGETARIAN

TRUFFLE PASTA **v**  
FRESH TRUFFLE | BRAISED CHERRY TOMATO | SALAD  
22.50

MINCED TERIYAKI FROM SEITAN **v\***  
STUFFED EGGPLANT | COUSCOUS | RED ONION | PAPRIKA  
POMEGRANATE SEEDS | VEGAN AIOLI  
22.50

## DESSERTS

DUBAI GREETSS THE VAN DER VALK **v**  
PISTACHIO | CHOCOLATE | STRAWBERRY  
KADAYIF SHRADS  
9.75

LEMON AND RASPBERRY CHEESECAKE **v**  
MARINATED PINEAPPLE CARPACCIO  
WHITE CHOCOLATE ICE CREAM  
RASPBERRY GEL  
9.75

WATERMELON PARFAIT **v**  
GREEK YOGURT MOUSSE  
KIWI SAUCE | APRICOT-CHILI-CHUTNEY  
9.75

THREE ICE PRALINES & ESPRESSO **v**  
SALTED CARAMEL | CHOCOLATE | COOKIES  
8.25

= vegetarian or vegetarian possible

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# SELECTION MENU

3-COURSE MENU WITH SOUP	4 2 . 0 0
3-COURSE MENU WITH STARTER	4 6 . 0 0
4-COURSE MENU	5 2 . 5 0

## STARTERS

BEEF CARPACCIO

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BURRATA **v\***

TOMATO CARPACCIO | BASIL PESTO | PINENUTS | HONEY-BALSAMICOGGLACE

VEGETABLE BOWL **v\***

SOY-MINT-CHILI DIP | AVOCADO | CUCUMBER | RED CABBAGE | RADISH  
SWEET POTATO | PEPPER | SPROUTS | ROASTED CASHEWS

## SOUP

ICED CUCUMBER AVOCADO SOUP **v**

ROASTED CHICKPEAS | SOY YOGURT | CHERRY TOMATO | LEMON

PAPRIKA-CAPPUCCINO **v\***

BASIL CREAM | DATE-SERRANO-SPIT

## MAIN

CHICKEN CURRY

COCONUT | RED ONION | PAPRIKA | CHILLI | WILD RICE | GREEN CURRY

GRILLED CALF'S LIVER

„HEAVEN AND EARTH“ | PORT WINE SHALLOTS | SALAD

PORK FILLET

MUSTARD HERB CRUST

ROSEMARY JUS | CAULIFLOWER CREAM | BEANS WRAPPED IN BACON  
BRAISED CHERRY TOMATO | POTATO SOUFFLÉ

TERIYAKI-SALMON

LIME SAUCE | GRILLED PAK CHOI | CHERRY TOMATO | WILD RICE

TRUFFLE PASTA **v**

FRESH TRUFFLE | BRAISED CHERRY TOMATO | SALAD

## DESSERT

DUBAI GREETSS THE VAN DER VALK **v**

PISTACHIO | CHOCOLATE | STRAWBERRY  
KADAYIF SHRADS

LEMON AND RASPBERRY CHEESECAKE **v**

MARINATED PINEAPPLE CARPACCIO  
WHITE CHOCOLATE ICE CREAM  
RASPBERRY GEL

THREE ICE PRALINES & ESPRESSO **v**

SALTED CARAMEL | CHOCOLATE | COOKIES

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