



# TRIEST

## STARTERS

**BIO Sourdough Bread by Joseph Brot** with Tomato-Bell-Pepper-Relish  
(A,G,M)

**Olives, Capers, Fumed Bottarga**  
(G,O)

**Smoked Trout on Rucola** with Basil-Dressing (D,O)

## MAIN COURSE

**Tuna Steak and Sauce Trieste**  
with Pomegranate – Bell-Pepper –  
Couscous (D,N,O)

**King-Prawn-Skewer**  
with Tomato Cucumber Salad and Aioli  
(A,B,L,M,O)

**Flanksteak**  
with Baked Potato and Corncobs

**Cured Bratwurst**  
with Mediterranean Stir-Fry  
(A)

**Saltimbocca of Codfish**  
with Corn Tender Wheat-Feta-Salad  
(A,D,M)

**75€ / Person**



## SAUCES

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili /  
Fruity Ketchup / Garlic

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,  
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax



# *veggie/vegan Grill*

## **STARTERS**

**Baba Ghanoush** with olive oil (E,N,M,L)

**Vegan bread-spread**  
made from sun-dried tomatoes (F, N)

## **MAIN COURSE**

### **Veggie**

**Halloumi pineapple skewer**  
with couscous salad (G,L)

**Stuffed Peppers**  
with couscous (L,A)

**Aubergine Steak**  
with herb oil

**Portobello**  
stuffed (L,A)

### **Vegan**

**Marinated mushrooms**  
with couscous salad (L)

**Stuffed Peppers**  
with couscous (L,A)

**Aubergine Steak**  
with herb oil

**Portobello**  
stuffed (L,A)

**34€ / Person**

## **SAUCES**

BBQ Ketchup / Purple Curry / Honey Mustard / Hot Chili /  
Fruity Ketchup / Garlic

(A) Glutes, (B) Shellfishes, (C) Eggs, (D) Fish, (E) Peanuts, (F) Soy, (G) Milk, (H) Nuts,  
(L) Celery, (M) Mustard, (N) Sesame, (O) Sulphur Dioxide + Sulphite, (P) Lupine, (R) Mollusca

All prices include tax