



# BALTHASAR

CAFE BAR RESTAURANT

## STARTERS

CARROT-GINGER SOUP   SEA BUCKTHORN   YOGURT   POMEGRANATE <b>VEGETARIAN</b>	7,60 €
BRUSCHETTA - ROASTED COUNTRY BREAD TOPPED WITH TOMATO, GARLIC AND ONION	7,80 €
BEEF TATAR FROM BLACK ANGUS FILLET STEAK   BAKED ORGANIC EGG BABY SPINACH   ROASTED COUNTRY BREAD	16,80 €
SALMON TATAKI   WAKAME SEAWEEED SALAD   TERIYAKI SAUCE	15,30 €
FRENCH VINEYARD SNAILS   GARLIC-HERB BUTTER   ROASTED WHEAT BREAD	12,80 €
VITELLO TONNATO POACHED VEAL SERVED COLD WITH A TUNA AND ANCHOVY MAYONNAISE	13,60 €
ANTIPASTI MISTO (FOR 1 PERSON / FOR 2 PERSONS) MARINATED VEGETABLES   PROSCIUTTO   CAPRESE DI BUFFOLA   MELON   OLIVES   ARTICHOKE   PARMESAN	11,90 € 16,90 €
CARPACCIO DI MANZO THIN SLICES OF RAW FILLET STEAK   ROCKET SALAD   PARMESAN CHEESE	13,60 €
TRIS DI BALTHASAR SELECTION OF CARPACCIO DI MANZO   VITELLO TONNATO   SALMON TATAKI ON WAKAME ALGAE SALAD	17,60 €

## SALADS

BEETROOT SALAD WITH APPLES, GOATS CHEESE AND FIG MUSTARD <b>VEGETARIAN</b>	13,80 €
ROASTED CHICKEN BREAST STRIPS AND POTATOE SLICES ON LEAF SALAD WITH WILD HERBS	16,80 €
BUDDHA BOWL <b>VEGETARIAN</b> OR WITH TANDOORI CHICKEN BROWN BASMATI RICE   KALE-ORANGE SALAD   OYSTER MUSHROOMS   GERMAN TURNIP   CASHEW CRUNCHY CHICKPEAS   PUFFED QUINOA   BLUEBERRIES   SEA BUCKTHORNE-POMEGRANATE DRESSING	15,30 € 18,60 €
SCRAPED BEEF ON POTATOE CHIPS   ROMAINE LETTUCE   GREEN BEANS   TOMATOES	17,40 €
FJORD SALMON AN TUNA (HALF-RAW)   RED CABBAGE-GINGER SALAD	18,60 €
SALAT NICOISE <b>VEGETARIAN</b> GRILLED TUNA (HALF RAW)   ROMAINE HEARTS   ANCHOVIES   GREEN BEANS   OLIVES   ORGANIC EGG	19,60 €

**ALL DISHES MAY CONTAIN ALLERGIC INGREDIENTS**



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## PASTA

<b>HOMEMADE GNOCCHI VERDURE VERDE</b> <b>VEGETARIAN</b> GREEN VEGETABLES   PARMIGIANO REGGIANO	14,80 €
<b>BALTHASARS HOMEMADE RAVIOLI</b> RAGOUT FIN FROM VEAL   MOREL   SNOW PEAS   RICOTTA RAVIOLI	18,90 €
<b>ORECCHIETTE SALSICCIA</b> FRESH ITALIAN SAUSAGE   CHERRY TOMATOES   FAVE BEANS   CAPERS   OLIVES	15,30 €
<b>SPAGHETTI WITH FRESHWATER CRAYFISH   AVOCADO   BABY SPINACH</b>	21,80 €

## MAIN COURSE

<b>INDIAN ALLO GOBI CURRY</b> <b>VEGETARIAN</b> CAULIFLOWER   BROKKOLI   WHITE CABBAGE   PEAS   POTATOES   BASMATI   PANEER	15,80 €
<b>CHICKEN-TIKKA-MASSALA</b> ROASTED MARINATED CHICKEN   SPICY COCONUT-CURRY SAUCE   BASMATI RICE	16,40 €
<b>BALTHASARS PULLED CHICKEN   FRENCH FRIES   COLESLAW</b>	16,80 €
<b>WIENER SCHNITZEL</b> BREADCRUMBED AN FRIED VEAL SCALLOP SERVED WITH CUCUMBER POTATOE SALAD AND BACON	22,60 €
<b>SOUS VIDE BRAISED LAMB SHANK   ROOT VEGETABLES   RED WINE REDUKTION ROSEMARY PATTIES</b>	19,80 €
<b>SUNDAY ROAST FROM VEAL   BLACK BEER SAUCE   TELTOW TURNIP   POATOE CAKE</b>	23,60 €
<b>RISOTTO   WILD WATER SHRIMPS   VEGETABLES   SAFRAN SHELLFISH FOND</b>	24,90 €
<b>EUROPEAN BASS (WILD CATCH) GRILLED ON THE SKIN   RATATOUILLE   POTATOE GRATIN</b>	26,80 €
<b>SHORT FRIED TUNA (SUSHI QUALITY/HALF RAW)   ASIAN CABBAGE   WASABI-POTATOE PUREE</b>	28,90 €

## DESSERT

<b>ORIGINAL AUSTRIAN KAISERSCHMARRN   PRUNE COMPOTE</b> <b>FOR 2 PEOPLE</b>	16,80 €
<b>PANNA COTTA   FLAVOURS FROM TAHITI VANILLA, CARDAMOM AND CHILI   POMEGRANATE GEL</b>	7,80 €
<b>MELTING CHOCOLATE TART   VANILLA ICE CREAM   HOT CHERRIES</b> <b>VEGETARIAN</b>	7,30 €
<b>CRÈME BRÛLÉE</b> <b>VEGETARIAN</b>	7,30 €

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