



Menu


CAESAR SALAD 15,5

romaine lettuce, cherry tomatoes, parmesan,
Caesar dressing and fried
chicken breast ^{1 2 3} 


TATAR OF HOME-PICKLED SALMON 14,5

on potato rosti with wild herb salad
with wholemeal croutons ^{2 3} 

GOAT CHEESE GRATINATED 16,5

on a thyme brioche with figs,
Serrano ham
and arugula ^{3 4} 

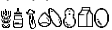
STUFFED SWEET POTATO 12,5

with tomato and mozzarella, onions
and lime-coconut sauce ^{2 3 5} 


CONSOMMÉ OF SEA FISH 11

with crayfish tails, egg
and vegetable strips ^{2 5} 


HOMEMADE POTATO GNOCCHI 15

with dried tomatoes, peppers
and parsley pesto ^{1 2 3 5} 


CLUB SANDWICH 17

with fried chicken breast, fried egg, bacon, tomato,
salad, Salsa-Sauce
and Nachos ^{3 4} 


CURRY SAUSAGE 16,5

with sweet potato fries,
ketchup, mayonnaise and small
salad ^{3 4} 


RADISSON BURGER 17

180g beef with tomato, cucumber, onion,
sweet potato fries,
ketchup and mayonnaise ^{3 4} 


GRILLED MONKFISH MEDALLIONS 31,5

with beetroot foam, baby spinach
and roasted sweet potato cubes ² 


PINK FRIED DUCK BREAST 28,5

with Calvados apple sauce, grilled red cabbage
and parmesan potatoes ^{1 2 3 5} 

BRAISED BEEF SHOULDER 25

with chocolate star anise sauce, butter spaetzle
and glazed carrots ^{1 2 3} 

CAPPUCCINO PARFAIT 12

with lime foam
and candied mint ² 

SMALL FRENCH CHEESE SELECTION 15

with fig mustard, grapes
and baguette ^{2 3 5} 

V Vegetarian PB Plant Based

Additives 1 Flavor enhancer 2 Sweeteners & sugar substitutes 3 Preservative 4 Antioxidation 5 Dyes

Allergens  Gluten  Eggs  Crustaceans  Fish  Peanuts  Soya  Dairy  Nuts  Celery  Mustard  Sesame  Sulfites  Molluscs  Lupin

Final prices in Euro and including VAT.

Please inform your waiter if you have any allergies or require information on ingredients used in our dishes.