



's Bar

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 🥚 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.