

## *Soups*

**Beef consommé**<sup>A1,C</sup>

*with threads noodles or pancakes*

12,50 €

**Tomato soup**<sup>G</sup>

*with champagne cream foam and  
fresh basil*

11,90 €

**Potato cream soup**<sup>G</sup>

*with champagne and lemon nutmeg foam*

12,90 €

**Lobster Soup**<sup>G,A1,BC</sup>

*Grand Culinas Signature-Style*

16,90 €

## *Salads*

**Mixed seasonal leaf salad**

*with grilled chicken breast fillet*

21,90 €

**Mixed seasonal leaf salad**

*carved steak (grilled, beef)*

24,90 €

**Mixed seasonal leaf salad**<sup>G,A1,BC</sup>

*wild-caught prawns, fried in garlic and chili  
Grand Culina's house dressing*

27,00 €

**Tomato and mozzarella salad**<sup>G</sup>

*with rocket*

17,90 €

**Baked goat cheese**<sup>G,A1,H1,3,4,9,K</sup>

*Salad bouquet & fried fruits with nuts*

21,90 €

**Mixed vegan salad**

*with seasonal grilled vegetables & vegan house dressing*

18,50 €

## Appetizers

<p><b>Tuna Tartar</b> <sup>G,A1,C</sup> <i>in sashimi quality (wild caught)</i> <i>with avocado, passion fruit and mango</i></p>	26,90 €						
<p><b>Salmon Tartar</b> <sup>G,A1</sup> <i>marinated, with ginger &amp; avocado</i></p>	25,90 €						
<p><b>Grilled octopus (wild caught)</b> <sup>G,A1,C</sup> <i>24 hours in a Grand Culinas special marinade,</i> <i>served on a sweet potato cream</i></p>	26,90 €						
<p><b>Shrimp (wild caught)</b> <sup>GA1,B,C</sup> <i>seared with garlic &amp; chilies,</i> <i>bedded on a pea cream and a bed of rocket</i></p>	27,80 €						
<p><b>Beef carpaccio</b> <sup>G,C</sup> <i>with rocket, Parmesan, cherry tomatoes and truffle mayonnaise</i></p>	24,90 €						
<p><b>Beef tartare Grand Culinas Signature-Style</b> <sup>GA1,C</sup> <i>served with Styrian pumpkin seed oil, apple liver pâté,</i> <i>red onions, chili threads, beetroot &amp; horseradish cream</i></p>	23,90 €						
<p><b>Jamon Iberico Pata Negra</b> <i>Ham, air-dried min. 36 months, 30g</i></p>	32,90 €						
<p><b>Oysters</b> <sup>G,A1,BC</sup> <i>Grand Culinas Signature-Style</i> <i>Classic, Chili, Avocado, Caviar, Tuna &amp; Mango</i></p>	<table style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th style="text-align: left; padding: 0 10px;"><i>6 pieces</i></th> <th style="text-align: left; padding: 0 10px;"><i>12 pieces</i></th> <th style="text-align: left; padding: 0 10px;"><i>18 pieces</i></th> </tr> </thead> <tbody> <tr> <td style="text-align: right; padding: 0 10px;">42€</td> <td style="text-align: right; padding: 0 10px;">72€</td> <td style="text-align: right; padding: 0 10px;">90€</td> </tr> </tbody> </table>	<i>6 pieces</i>	<i>12 pieces</i>	<i>18 pieces</i>	42€	72€	90€
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## Caviar

*Sturgeon caviar served with blinis and sour cream*<sup>G,A1,C</sup>

### ***Imperial selection caviar***

*The Imperial Auslese caviar is considered to be one of the best caviar qualities and is one of the most expensive delicacies in the world. By crossing the Amur sturgeon and the Caluga sturgeon, the caviar has a medium-sized (3 to 3.3 mm), light golden-brown to gray grain. The unique, delicate, nutty and creamy taste with a light salty note gives everyone an absolute taste experience.*

Can 10g	49,00 €
Can 30g	140,00 €
Can 50g	240,00 €

### ***Beluga caviar***

*The Beluga caviar is highly valued for its fine, buttery and creamy taste. The light to dark gray grain (3.2 to 3.4 mm) comes from the largest freshwater fish on earth - the beluga sturgeon. A female takes about 25 to 30 years to mature. That is why the Beluga caviar is very valuable and a special and rare delicacy*

Can 10g	90,00 €
Can 30g	245,00 €
Can 50g	410,00 €

***Other sizes and varieties on pre-order***

## *Main dishes*

<b>Veal escalope</b> <sup>GA1,C</sup> <i>with Styrian potato salad &amp; pumpkin seed oil</i>	34,90 €
<b>Veal escalope</b> <sup>GA1,</sup> <i>Natural with white wine truffle sauce &amp; truffle puree</i>	39,80 €
<b>Braised Beef Cheeks</b> <sup>GA1,CH2</sup> <i>in a Barolo sauce, stick dumplings in hazelnut breading</i>	41,90 €
<b>Meatballs (Königsberger Klopse)</b> <sup>GA1,C</sup> <i>Grand Culina's signature style with beetroot cream and mashed potatoes</i>	34,00 €
<b>Boiled beef (Tafelspitz)</b> <sup>GA1,C</sup> <i>with root vegetables, potato and horseradish sauce</i>	33,90 €

## *From the lava stone grill*

<b>Rumpsteak</b> <i>Argentinian 250 g</i>	37,00 €
<b>Beef tenderloin</b> <i>USA 250 g</i>	65,00 €
<b>Beef tenderloin</b> <i>Argentinian 250 g</i>	39,90 €
<b>Rinder-Entrecôte (Ribeye)</b> <i>Argentinian 250 g</i>	41,90 €
<b>Rack of lamb</b> <i>New Zealand 300 g</i>	45,90 €
<b>Iberico pork chop</b> <i>from the French Rack of Spanish acorn pigs</i>	47,90 €

*Side dishes*

**French fries** 5,90 €

**French fries<sup>G</sup>**  
*with fresh truffles* 11,90 €

**Mashed potatoes<sup>G</sup>**  
*classically seasoned with nutmeg & butter* 7,90 €

**Mashed potatoes<sup>G</sup>**  
*with fresh truffles* 9,90 €

**Rosemary Potatoes** 6,90 €

**Corn on the cob<sup>G</sup>**  
*With butter* 6,90 €

**Fresh seasonal grilled vegetables<sup>G</sup>**  
*with olive oil & garlic* 9,80 €

**Fresh spinach leaves<sup>G</sup>**  
*with cherry tomatoes, onions and garlic  
tossed in cream and feta cheese* 7,90 €

**Mixed seasonal salad** 6,90 €  
*with house vinaigrette*

**Sauces / Butter**

**Café de Paris Butter<sup>G</sup>** 4,90 €

**Truffle butter<sup>G</sup>** 5,90 €

**Barolo red wine sauce<sup>G</sup>** 7,90 €

**Green pepper jus<sup>G</sup>** 7,90 €

## *Fish & Seafood*

<b>Grilled Canadian Lobster (wild caught)</b> <sup>G,A1,B,C</sup> <i>450-700 g</i> <i>Homemade Lobster Cream Sauce</i>	99,50 €
<b>Grilled Canadian Lobster (wild caught)</b> <sup>G,A1,B,C</sup> <i>300-350 g</i> <i>Homemade Lobster Cream Sauce</i>	79,90 €
<b>King prawns (wild caught)</b> <sup>G,CA1,B,JI</sup> <i>800 g</i> <i>Garlic bread, aioli dip and savory homemade</i> <i>Tomato dip</i>	89,50 €
<b>King prawns (wild caught)</b> <sup>G,CA1,B,JI</sup> <i>400 g</i> <i>Garlic bread, aioli dip and savory homemade</i> <i>Tomato dip</i>	52,50 €
<b>Grilled calamari</b> <sup>G,CA1,B,JI</sup> <i>Patagonian Squid, Southwest Atlantic / Falkland Islands</i> <i>in white wine, garlic and lemon sauce on a salad bouquet</i>	43,50 €
<b>Salmon fillet</b> <sup>G,CA1,B,JI</sup> <i>grilled with thyme-orange sauce and jasmine rice</i>	44,50 €
<b>Tuna steak</b> <sup>G,CA1,B,JI</sup> <i>in sashimi quality (wild caught) grilled on the lava stone grill with sesame,</i> <i>bedded on summer rolls from avocado, mango, ginger, cucumber &amp; rice</i>	49,50 €
<b>Sea bream fish</b> <sup>G,CA1,B,JI</sup> <i>grilled on the lava stone grill, filled with thyme,</i> <i>Garlic, rosemary &amp; lemon served with seasonal vegetables</i>	46,50 €
<b>Mixed fish and seafood platter</b> <sup>G,CA1,B,JI</sup> <i>for two people with various side dishes</i>	139,00 €

## *Pasta*

**Tagliatelle**<sup>G,CA1</sup>

*with a parmesan truffle sauce &  
fresh truffles*

32,90 €

**Penne**<sup>G,CA1</sup>

*in a tomato sauce, peperoncini (spicy)  
and strips of beef fillet*

28,50 €

**Bolognese**<sup>G,A1,C</sup>

*Grand Culinas Style- 4.5 hours cooked from fresh  
Tomatoes, vegetables and meat stew*

22,90 €

**Spaghetti**<sup>A1,B</sup>

*with shrimp, chili, garlic and olive oil*

32,50 €

**Spaghetti**<sup>A1</sup>

*with chili, garlic and olive oil*

16,50 €

*Children's menu*

<b>Veal escalope</b> <sup>G,A1,C</sup> <i>mit with mixed seasonal salad or vegetables and potatoes or French fries</i>	<i>14,90 €</i>
<b>Chicken cutlet</b> <sup>G,A1,C</sup> <i>mit with mixed seasonal salad or vegetables and potatoes or French fries</i>	<i>13,90 €</i>
<b>Beef tenderloin</b> <sup>G</sup> <i>Argentinian mit with mixed seasonal salad or vegetables and potatoes or French fries</i>	<i>16,90 €</i>
<b>Bolognese</b> <sup>G,A1,C</sup> <i>Grand Culinas Style- 4.5 hours cooked from fresh Tomatoes, vegetables and meat stew</i>	<i>12,90 €</i>
<b>Penne Napoli</b> <sup>G,A1</sup> <i>Tomato Sauce, Basil</i>	<i>10,90 €</i>
<b>Different types of ice cream</b> <sup>G</sup> <i>per scoop of ice cream</i>	<i>4,50 €</i>

## *Dessert*

<b>Kaiserschmarrn</b> <sup>G,A1,6,CL</sup> <i>with applesauce, plum compote, raisins and vanilla ice cream</i>	19,90 €
<b>Crêpe Suzette</b> <sup>G,A1,6,C</sup> <i>Pancakes with Grand Marnier flambéed at the table</i>	24,90 €
<b>Chocolate Souffle</b> <sup>G,A1,C</sup> <i>with a liquid core, vanilla ice cream, and fresh strawberry puree</i>	17,90 €
<b>Strawberry Tiramisu</b> <sup>G,A1,C</sup> <i>Grand Culinas Style</i>	17,90 €
<b>Pannacotta</b> <sup>G</sup> <i>with fresh strawberries</i>	16,90 €
<b>Mixed cheese platter</b> <sup>G,J</sup> <i>from soft and hard cheese, fig mustard</i> <sup>L</sup>	22,90 €

*1 with preservative / 2 with flavor enhancer / 3 with antioxidant / 4 with coloring agent / 5 with phosphate / 6 with sweetener / 7 containing caffeine / 8 containing quinine / 9 blackened / 10 contains source of phenylalanine / A gluten-containing grains (wheat 1, rye 2, barley 3, Oats 4, spelt 5, kamut 6, hybrid strains 7) / B crustaceans / C eggs / D fish / E peanuts / F soy / G milk and milk products (including lactose) / H nuts (almond 1, hazelnut 2, walnut 3, cashew 4, pecan nut 5, Brazil nut 6, pistachio nut 7, macadamia nut 8, Queensland nut 9) / I celery / J mustard / K sesame seeds / L sulfur dioxide and sulphites in a concentration greater than 10 mg/kg or 10 ml/l / M lupins / N mollusks*

*If you have any allergies or intolerances, please ask our  
Service personnel according to the ingredients.*