

Appetizers

Monkfish carpaccio ^{G,D}
in a champagne sauce & caviar 24,90 €

Wild-caught octopus carpaccio ^{G,A1,C}
in a sweet potato cream sauce 26,90 €

Tuna Tartar ^{G,A1,C}
in sashimi quality (wild caught)
with avocado, passion fruit and mango 23,90 €

Salmon Tartar ^{G,A1}
marinated, with ginger & avocado 19,90 €

Grilled octopus (wild caught) ^{G,A1,C}
24 hours in a Grand Culinas special marinade,
served on a sweet potato cream 22,90 €

Shrimp (wild caught) ^{G,A1,B,C}
seared with garlic & chilies,
bedded on a pea cream and a bed of rocket 18,90 €

Beef carpaccio ^{G,C}
with rocket, Parmesan, cherry tomatoes and truffle mayonnaise 19,90 €

Jamon Iberico Pata Negra
Ham, air-dried min. 36 months, 30g 26,90 €

Oysters ^{G,A1,B,C}	<i>1 piece</i>	<i>6 pieces</i>	<i>12 pieces</i>	<i>18 pieces</i>
<i>Grand Culinas Signature-Style</i>	8€	42€	80€	120€

Classic, Chili, Avocado, Caviar, Tuna & Mango

Soups

Tomatosoup^G

*with champagne cream foam and
fresh basil*

12,90 €

Mango curry soup^{GL}

foamed coconut milk, chilies

15,90 €

Lobster Soup^{G,A1,B,C}

Grand Culinas Signature-Style

18,90 €

Salads

Mixed seasonal leaf salad

with grilled chicken breast fillet

18,90 €

Mixed seasonal leaf salad

carved steak (grilled, beef)

27,90 €

Mixed seasonal leaf salad^{G,A1,B,C}

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

24,90 €

Burrata with cherry tomatoes

*Rocket, parmesan shavings, truffle oil,
truffle balsamic vinegar and lettuce seeds*

16,90 €

Baked goat cheese^{G,A1,H1,3,4,9,K}

Salad bouquet & fried fruits with nuts

17,90 €

Mixed vegan salad

with seasonal grilled vegetables & vegan house dressing

15,90 €

Main dishes

Veal escalope ^{G,A1,C} <i>with Styrian potato salad & pumpkin seed oil</i>	34,90 €
Small Veal escalope ^{G,A1,C} <i>with Styrian potato salad & pumpkin seed oil</i>	28,90 €
Veal escalope ^{G,A1,} <i>Natural with white wine truffle sauce & truffle puree</i>	38,50 €
Braised Beef Cheeks ^{G,A1,C,H2} <i>in a Barolo sauce, stick dumplings in hazelnut breading</i>	34,90 €

From the lava stone grill

Rumpsteak <i>Argentinian 250 g</i>	32,90 €
Beef tenderloin <i>USA 250 g</i>	49,90 €
Beef tenderloin <i>Argentinian 250 g</i>	39,90 €
Rack of lamb <i>New Zealand 300 g</i>	39,90 €

Side dishes

French fries	6,90 €
French fries^G <i>with fresh truffles</i>	11,90 €
Mashed potatoes^G <i>classically seasoned with nutmeg & butter</i>	8,90 €
Mashed potatoes^G <i>with fresh truffles</i>	12,90 €
Rosemary Potatoes	6,90 €
Corn on the cob^G <i>With butter</i>	6,90 €
Fresh seasonal grilled vegetables^G <i>with olive oil & garlic</i>	8,80 €
Fresh spinach leaves^G <i>with cherry tomatoes, onions and garlic</i> <i>tossed in cream and feta cheese</i>	8,90 €
Mixed seasonal salad with house vinaigrette	6,90 €

Sauces / Butter

Café de Paris Butter^G	4,90 €
Truffle butter^G	6,90 €
Barolo red wine sauce^G	7,90 €
Green pepper jus^G	7,90 €
Truffle Sauce^G	9,90 €

Fish & Seafood

Grilled Canadian Lobster (wild caught) ^{G,A1,B,C}

450-700 g

Homemade Lobster Cream Sauce

99,90 €

King prawns (wild caught) ^{G, C,A1,B,JI}

700 g

Garlic bread, aioli dip and savory homemade

Tomato dip

75,50 €

King prawns (wild caught) ^{G, C,A1,B,JI}

350 g

Garlic bread, aioli dip and savory homemade

Tomato dip

39,90 €

Grilled octopus wild caught ^{G,A1,C}

*Marinated for 24 hours in a Grand Culinas special marinade,
on a salad bouquet, with nuts, & exotic fruits*

35,90 €

Salmon fillet ^{G, C,A1,B,JI}

grilled with thyme-orange sauce and jasmine rice

32,50 €

Tuna steak ^{G, C,A1,B,JI}

*in sashimi quality (wild caught) grilled on the lava stone grill with sesame,
bedded on summer rolls from avocado, mango, ginger, cucumber & rice*

36,90 €

Sea bream fish ^{G, C,A1,B,JI}

grilled on the lava stone grill, filled with thyme,

Garlic, rosemary & lemon served with seasonal vegetables

29,90 €

Pasta

Tagliatelle^{G,C,A1}

*with a parmesan truffle sauce &
fresh truffles*

32,90 €

Tagliatelle with Spinach^{A1,C,G,H}

*Fresh tagliatelle with baby spinach, sweet cherry
tomatoes, garlic, roasted pine nuts, and shaved
Parmesan, tossed in fine cream*

24,90 €

Bolognese^{G,A1,C}

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

22,90 €

Spaghetti^{A1,B}

with shrimp, chili, garlic and olive oil

32,90 €

Spaghetti^{A1}

with chili, garlic and olive oil

16,90 €

Spaghetti e Carpaccio^{A1,G,C}

*Fine spaghetti tossed in olive oil, garlic, and chili,
served under delicate beef carpaccio. Refined with arugula,
freshly shaved Parmesan, cherry tomatoes, and
a touch of truffle mayonnaise – a sophisticated fusion
of Italian pasta passion and fine meat.*

29,90 €

Black Pasta with Tuna & Shrimp^{A,B,C,D,G}

*Cuttlefish pasta with marinated raw tuna and sautéed shrimp,
refined with a light white wine and butter sauce with garlic,
cherry tomatoes, and fresh parsley.*

32,90 €

Wide Tagliatelle Pasta with Lobster Sauce^{A,B,C,G}

*Fresh wide tagliatelle pasta in a velvety lobster sauce,
finished with basil and Parmigiano Reggiano.*

27.90€

Children's menu

Veal escalope ^{G,A1,C} <i>mit with mixed seasonal salad or vegetables and potatoes or French fries</i>	14,90 €
Chicken cutlet ^{G,A1,C} <i>mit with mixed seasonal salad or vegetables and potatoes or French fries</i>	13,90 €
Beef tenderloin ^{G,} <i>Argentinian mit with mixed seasonal salad or vegetables and potatoes or French fries</i>	16,90 €
Bolognese ^{GA1,C} <i>Grand Culinas Style- 4.5 hours cooked from fresh Tomatoes, vegetables and meat stew</i>	12,90 €
Penne Napoli ^{GA1} <i>Tomato Sauce, Basil</i>	10,90 €
Different types of ice cream ^G <i>per scoop of ice cream</i>	5,50 €

Dessert

Kaiserschmarrn ^{G,A1,6,C,L}	
<i>with applesauce, plum compote, raisins and vanilla ice cream</i>	18,90 €
Crêpe Suzette ^{G,A1,6,C}	
<i>Pancakes with Grand Marnier flambéed at the table</i>	24,90 €
Chocolate Souffle ^{G,A1,C}	
<i>with a liquid core, vanilla ice cream, and fresh strawberry puree</i>	16,90 €
Strawberry Tiramisu ^{G,A1,C}	
<i>Grand Culinas Style</i>	15,90 €
Pannacotta ^G	
<i>with fresh strawberries</i>	13,90 €
Affogato al caffè ^{GC}	
<i>Espresso with vanilla ice cream, Amaretto & Amarettini</i>	10,50 €
Mango sorbet ^{GC}	
<i>with fresh mango on a bed of meringue</i>	14,90 €
Different types of ice cream ^{GC}	
<i>per scoop</i>	5,50 €
Mixed cheese platter ^{G,J}	
<i>from soft and hard cheese, fig mustard</i> ^L	16,90 €

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.*