

Appetizers

^{G,A1,C}	Tuna Tartar	<i>in sashimi quality (wild caught) with avocado, passion fruit and mango</i>	23,90 €							
	Salmon Tartar	<i>marinated, with ginger & avocado</i>	19,90 €							
	Grilled octopus (wild caught)	<i>24 hours in a Grand Culinas special marinade, served on a sweet potato cream</i>	22,90 €							
	Beef carpaccio	<i>with rocket, Parmesan, cherry tomatoes and truffle mayonnaise</i>	19,90 €							
	Oysters									
^{G,A1,B,C}	<i>Grand Culinas Signature-Style</i>	<table style="display: inline-table; border: none;"> <tr> <td style="padding: 0 10px;"><i>1 piece</i></td> <td style="padding: 0 10px;"><i>6 pieces</i></td> <td style="padding: 0 10px;"><i>12 pieces</i></td> <td style="padding: 0 10px;"><i>18 pieces</i></td> </tr> <tr> <td style="text-align: center;">8€</td> <td style="text-align: center;">42€</td> <td style="text-align: center;">80€</td> <td style="text-align: center;">120€</td> </tr> </table>	<i>1 piece</i>	<i>6 pieces</i>	<i>12 pieces</i>	<i>18 pieces</i>	8€	42€	80€	120€
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8€	42€	80€	120€							
	<i>Classic, Chili, Avocado, Caviar, Tuna & Mango</i>									

Soups

^G	Tomatosoup	<i>with champagne cream foam and fresh basil</i>	12,90 €
	Mango curry soup	<i>foamed coconut milk, chilies</i>	15,90 €
	Lobster Soup	<i>Grand Culinas Signature-Style</i>	18,90 €

Salads

Mixed seasonal leaf salad ^{G,A1,BC} <i>wild-caught prawns, fried in garlic and chili</i> <i>Grand Culina's house dressing</i>	24,90 €
Baked goat cheese ^{G,A1,H1,3,4,9,K} <i>Salad bouquet & fried fruits with nuts</i>	17,90 €
Mixed vegan salad <i>with seasonal grilled vegetables & vegan house dressing</i>	15,90 €

Main dishes

King prawns (wild caught) ^{G,C,A1,B,JI} 350 g <i>Garlic bread, aioli dip and savory homemade</i> <i>Tomato dip</i>	39,90 €
Grilled octopus wild caught ^{G,A1,C} <i>Marinated for 24 hours in a Grand Culinas special marinade,</i> <i>on a salad bouquet, with nuts, & exotic fruits</i>	35,90 €
Salmon fillet ^{G,C,A1,B,JI} <i>grilled with thyme-orange sauce and jasmine rice</i>	32,50 €
Tuna steak ^{G,C,A1,B,JI} <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 & rice</i>	36,90 €
Veal escalope ^{G,A1,C} <i>with Styrian potato salad & pumpkin seed oil</i>	34,90 €
Veal escalope ^{G,A1,} <i>Natural with white wine truffle sauce & truffle puree</i>	38,50 €

From the lava stone grill

Beef tenderloin
USA 250 g 49,90 €

Beef tenderloin
Argentinian 250 g 39,90 €

Side dishes

French fries 6,90 €

French fries^G
with fresh truffles 11,90 €

Mashed potatoes^G
classically seasoned with nutmeg & butter 8,90 €

Mashed potatoes^G
with fresh truffles 12,90 €

Rosemary Potatoes 6,90 €

Fresh seasonal grilled vegetables^G
with olive oil & garlic 8,80 €

Mixed seasonal salad 6,90 €
with house vinaigrette

Sauces / Butter

Café de Paris Butter^G 4,90 €

Truffle butter^G 6,90 €

Green pepper jus^G 7,90 €

Truffle Sauce^G 9,90 €

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 €

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 €

Dessert

Kaiserschmarrn ^{G,A1,6,CL} <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 €
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 €

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.*