

# FLEMING'S

## STARTER & SALAD

EUR

Poultry liver parfait with avocado apple cream, toasted cornbread, wild herbs and garden radish c, d, e, f, g, i, k, l, m	15,00
Seared tuna fillet with sweet potato salad, ponzu dressing and shiso cress b, f, g, h, i, l, m	18,00
Ceviche of brook trout with roasted sesame, pickled cucumber, Passepierre algae and chili lime dressing b, d, f, g, h, k, l, n	16,00
Carpaccio of beef fillet with rocket, spring onions, roasted tomatoes, parmesan and olive oil d, e, g, i, k	17,00
Creme Brûlée of Grottin cheese with caramelized walnuts, beetroot, lamb's lettuce and grape chutney d, e, g, i, k, l	14,00
Ceasar's Salad Romana salad, Caesar dressing, bacon, egg and parmesan a, b, d, e, g, l, l	12,00

## SOUP

Spicy apple ginger soup with shrimps, coriander, peapods and young leek b, c, d, e, g, l	9,00
Black salsify veloute, vegetarian, with brioche croutons and sorrel oil d, e, g, i	7,00
Beef consommé with vegetable julienne and cheese dumpling or sliced pancakes a, e, i	7,00

# FLEMING'S

## TO SHARE FOR TWO PERSONS

### VEGETARIAN

Creme Brûlée of Grottin cheese,  
sweet potato salad with Ponzu dressing, shiso cress, avocado apple cream with bulgur  
salad,  
baked cheese pralines with olive dip,  
cavatelli noodle cocktail & pickled vegetables

b, c, d, e, f, g, h, i, k, l, m, n

EUR 19,00 per person

### WITH FISH

Grilled black tiger prawns with avocado, toasted cornbread,  
wild herb salad and radish,  
tuna tatar with olive bread chips,  
ceviche from brook trout and scallops with pickled gherkins

b, c, d, e, f, g, h, i, k, l, m, n

EUR 28,00 per person

### WITH MEAT

Poultry liver parfait with grape chutney,  
tatar & carpaccio of beef fillet,  
marinated duck breast with black salsify,  
Caesar's salad, olive crostini, cavatelli noodle cocktail & fried vegetables

b, c, d, e, f, g, h, i, k, l, m, n

EUR 26,00 per Person

# FLEMING'S

WOK	EUR
Fried noodles with sugar pea, soy sprouts, tofu, paprika, red onions, leek, mushrooms, cashew nuts, sesame and soy sauce <small>a, e, f, g, h, i, k, m</small>	16,00
with sweet chilli prawns <small>c, e, f, g, h, i, k, m</small>	25,00
with pan fried Teriyaki duck <small>e, f, g, h, i, k, l, m</small>	25,00
<b>MAIN COURSE</b>	
Black tiger shrimps, 6 pieces, pan fried with paprika foam, grilled zucchini, shallots and Cavatelli noodles <small>b, c, e, d, e, g, i, k, n</small>	25,00
Pike perch fillet, fried in brown butter with mustard cabbage, Pommés Carrées, pickled Cipollini and port wine jus <small>a, d, g, l, m, n, d, e, g, h, i, k</small>	24,00
Roasted duck breast with Madeira jus, fig, turnip and parsley mashed potatoes <small>d, e, g, h, i</small>	24,00
Wiener Schnitzel veal escalope in breadcrumbs with cranberries, potato salad, coleslaw and cucumber salad <small>a, d, e, i, l</small>	21,00
Grilled lamb loin with tarragon mustard glaze, yellow turnip, sautéed garlic-potatoes <small>d, e, g, h, l, l</small>	26,00
Venison fillet, gilled with chervil jus, brioche gratin and creamy savoy cabbage <small>a, d, e, h, l, k, e, g, i, l</small>	28,00

Vegetarian spelt risotto  
with oven pump 23,00

## FLEMING'S

### GRILLED DISHES EUR

Mangalitzza pork, 300 g 22,00

Tuna steak, rare grilled <sub>b</sub> 27,00

Rib eye steak, US beef, 300 g 30,00

Rump steak, US beef, 250 g 28,00

Fillet steak 200 g:  
from Argentinian Angus beef 33,00

US beef 38,00

### TO SHARE

Château Briand 69,00  
from Argentinian Angus beef  
with sauce Béarnaise, leaf spinach and mashed potatoes <sub>a, d, e, g, h, i</sub>  
**preparation time approx. 35 minutes**

Each grilled dish is served  
with a sauce and one side dish of your choice.

**SAUCES** 2,00 **SIDE DISHES** 3,90

Sauce Béarnaise <sub>a, d, e, g,</sub>  
Port wine jus <sub>e, g, h, i</sub>  
Steak sauce <sub>e, f, g, l, m</sub>  
Szechuan pepper sauce <sub>d, e, g, h, i</sub>  
Roquefort Sauce <sub>d, e, g,</sub>

Pommes frites  
Sweet potato fries  
Basmati rice  
Fried potatoes  
Mashed potato <sub>a, d, e</sub>

**VEGETABLES** 3,90 **SALAD** 3,90

Mixed beets <sub>d</sub>  
Wok vegetables <sub>d, g</sub>

Beetroot salad <sub>e, g, i, l</sub>  
Cole slaw <sub>e, g, h, l</sub>

Sautéed mushrooms <sub>d</sub>  
Creamy savoy cabbage <sub>c</sub>  
Leaf spinach <sub>d, i</sub>

# FLEMING'S

<sub>h, i</sub>

## CHEESE

EUR

Selection of raw milk cheese  
with fig mustard and fruit bread <sub>d, f, g, h, i</sub> 9,00

## DESSERTS

Vanilla crème-Brûlée  
with caramelized pears & nuts <sub>a, d, g, h, i, k</sub> 7,50

Warm chocolate tarte from Valrohna Chocolate  
with sweet cream and buttermilk-raspberry ice cream <sub>a, d, h, i, k</sub> 9,00

Passionfruit & yoghurt terrine  
with cranberry sauce and oat crumble <sub>a, d, g, h, k</sub> 8,00

Three different scoops of homemade sorbets <sub>g, h</sub> 7,00

prices include vat

Allergens:

a eggs, b fish, c shellfish, d milk, e celery, f sesame seeds,  
g sulphites, h peanuts, i cereals containing gluten, j lupins, k edible nuts, l mustard, m soy beans, n molluscs