



# THE EATERY

kitchen and bar

## DINNER

From 05:00 PM – 10:00 PM

### Chef's Recommendation

#### STARTER

**Antipasti plate** (D,E,G) € 18 (for 1 person)  
€ 35 (for 2 persons)  
Serrano ham, Manchego, air-dried salami,  
olives, sun-dried tomatoes, pepperoni, bread

#### MAIN COURSE

**Lamb saddle filet** (D,E,G,S) € 35  
Fine green beans, sliced  
potato-mushroom dumplings

#### DESSERT

**Opera Cake** (E,G,TN) € 12  
Slice of chocolate coffee cake,  
pistachio ice cream, vanilla sauce

#### STARTERS

**Carpaccio of beef filet** (D,E) € 19  
Parmesan shavings, young spinach, cherry tomatoes,  
pine nuts, truffle mayonnaise

**Variation of Salmon** (E,F,S) € 18  
Orange marinated and sandalwood smoked salmon,  
cucumber spaghetti, dill

**Quinoa & Falafel** (E,S,TN) € 15.50  
Mixed quinoa, blue berries, avocado cream,  
cashews, mango sauce, baked falafel

**Buffalo Mozzarella + Serrano ham** (D) € 17 / € 19  
Figs, frisée lettuce, caramelized nuts, balsamic vinegar DOP

#### SOUP

**Red Lentils Soup** (G) € 12  
Coconut milk, coriander oil, baked cauliflower

#### CLASSICS

**Caesar Salad** (D,E,F,G) € 21/€  
**+ corn-fed chicken strips / prawns** € 25 / € 27  
Romaine lettuce, Parmesan cheese, cocktail tomatoes,  
olives, croutons

**Marriott Signature Burger** (D,E,G,M) € 24  
Cheddar cheese, romaine lettuce, tomatoes,  
pickle, onions, French fries

**Chicken Burger** (D,E,G) € 24  
Crispy chicken breast, corn salsa, romaine lettuce,  
tomatoes, red onions, sweet potato fries

**Green Oat Burger, vegan** (G) € 24  
Kale and oatmeal patty, avocado, tomatoes,  
red onions, rocket salad, sweet potato fries

**Vienna's Schnitzel Classic** (D,E,G) € 29  
Veal escalope, French fries, slice of lemon

**additional bread and butter** (D,G) € 3.50

**ALLERGENS** Dairy (D), Egg (E), Fish (F), Gluten (G), Mustard (M), Soy (S), Sesame (SE), Tree Nut (TN)

#### KLASSIKER

**Red Thai Curry** (F,G,S,SE) € 21 / € 25 / € 27  
**with vegetable / corn-fed chicken / prawns**  
Lime leaves, coconut milk, ginger, rice

**Spanish lemon chicken** (D) € 28  
Lemon, rosemary, garlic, virgin olive oil,  
pimientos, baked potato with sour cream

**Orecchiette Puttanesca** (D,F,G) € 24  
Pasta, tomatoes, olives, capers, garlic,  
anchovies, parmesan cheese

**Pan-fried hake** (D,F,M) € 30  
Lentils, leek, Dijon mustard sauce

**7oz Rump steak** (D) € 36  
Fried vegetable, herb butter,  
sweet potato fries

**7,5oz Beef filet** (D) € 40  
Fried broccoli, chimichurri sauce,  
baked potato with sour cream

#### DESSERTS

**Cheese plate** (D,G,TN) € 18  
3 kinds of cheese, grapes, fig mustard

**Fresh fruit salad** € 9

**Sorbet variation of the day** (D,G,TN) € 12

**Berry tarte flambée** (D,E,G,TN) € 14  
vanilla crème fraîche, raspberries,  
blueberries, chocolate crumbles

**Apple strudel** (D,E,G,TN) with vanilla sauce € 11

**Vanilla crème brûlée** (D,E,G,TN) € 11  
raspberry compote, chocolate ice cream