



THE EATERY

kitchen and bar

DINNER

from 05:00 PM – 10:30 PM

Chef's Recommendation

STARTER

Antipasti plate (D,E,G) € 19 (for 1 person)
€ 37 (for 2 persons)
Serrano ham, Manchego, chorizo, olives,
sun-dried tomatoes, stuffed peppers, bread

MAIN COURSE

US Beef Short Ribs (D,M,S) € 35
Homemade BBQ sauce,
coleslaw, potato wedges

DESSERT

**Warm Small
Chocolate Cake** (E,G,L,TN) € 14
red berry compote,
vanilla ice cream

STARTERS

Caesar Salad (D,E,F,G,M) € 21
+ corn-fed chicken strips / prawns (D,F) € 25 / € 28
Romaine lettuce, Parmesan cheese,
cherry tomatoes, croutons

Spring Salad with Goat Cheese Taler (D,G,M,TN) € 23
Cranberry dressing, pomegranate, caramelized nuts,
bread chip

Quinoa & Falafel - vegan (E,S,TN) € 16
Mixed quinoa, blue berries, avocado cream,
cashews, mango sauce, baked falafel

Smoked Trout (D,F,M,S) € 25
Mixed beetroots, apple chutney, wasabi cream

CLASSICS

Indian Kadai Masala - vegan (CE,S,TN) € 22
+ corn-fed chicken / prawns (D,F) € 26 / € 29
Bell pepper, potato, carrot, peas, coriander, rice

Roasted Breast of Corn-Fed Chicken (D) € 29
Oven baked vegetables, potato wedges, salsa

Pasta Rigati (CE,D,G,TN) € 25
Tomatoes, black olives, capers,
young spinach, pine kernels, burrata

Pan-fried Salmon Filet (D,F) € 32
Pak choi sweet and spicy, rice, lemon butter

10.5oz Argentine Ribeye Steak (D) € 48
Roasted green asparagus, baked potato with sour
cream, herb butter

SOUP

Miso Soup (S) € 10.50
+ diced salmon, 2.5oz (F) € 6
Tofu, radish, shiitake, spring leek, ginger

Prime Burger (CE,D,E,G,M,TN) € 42
7oz Simmental Beef, Black Tiger prawns,
butter brioche bun, young spinach,
avocado, truffle mayonnaise, French fries

CLASSICS

Marriott Signature Burger (D,E,G,M) € 27
Cheddar cheese, romaine lettuce, home made sauces,
tomatoes, pickle, onions, French fries

Chicken Burger (D,E,G,M) € 25
Crispy chicken breast, salsa, romaine lettuce,
tomatoes, red onions, sweet potato fries

Green Oat Burger, vegan (G) € 25
Kale and oatmeal patty, avocado, tomatoes,
red onions, rocket salad, potato wedges

Vienna's Schnitzel Classic (D,E,G) € 32
Veal escalope, French fries, cranberries, slice of lemon

DESSERTS

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

Fresh Fruit Salad € 10.50

Apple Strudel (D,E,G,TN) € 12.50
with vanilla sauce

Crème Brûlée (D,E,G,TN) € 12
Vanilla, cherry compote

Dark Chocolate Mousse (D,E,G,TN) € 11
Almond crumbles, caramel

Various Sorbets, per scoop € 4

additional bread and butter (D,G) € 3.50

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