

DAS

KOLIN

STARTERS

BEEF CONSOMMÉ <i>stripes of pancake or liver dumplings</i>	4,50	OLIVES <i>mixed olives & basket of bread</i>	5,90
HOME-MADE PESTO-TRICOLORE <i>basil pesto - tomato pesto - Parmesan cheese, with toasted white bread</i>	6,80	ORIENTAL INTRODUCTION <i>chickpeas, humus, falafel, black sesame, with basket of bread</i>	7,80
TOMATO <i>sorts of tomatoes, herb pesto, olive oil, Burrata cheese, served with garlic baguette</i>	8,20	GRASS-FED BEEF CATTLE TATAR <i>with marinated ginger, bread chip, toast & butter</i> <i>small 130g</i> <i>large 200g</i>	14,20 21,80

CHEF'S RECOMMENDATION

CREAM OF PEPPER SOUP
with prawn skewer
EUR 6,40

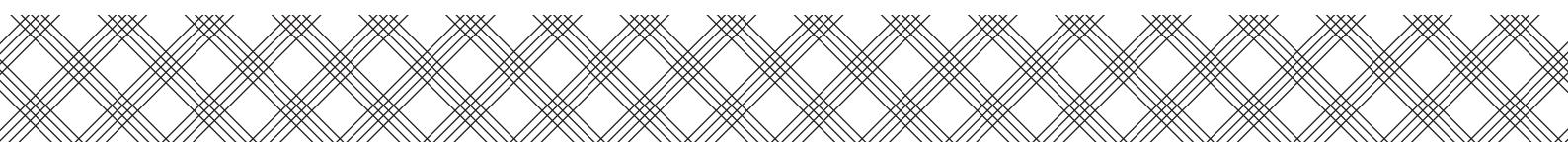
SMOKED DUCK BREAST
mixed salad, slices of orange & pomegranate dressing
EUR 13,50

SEASON SPECIALS

RISOTTO
*oyster mushrooms, baby spinach, pumpkin seeds - with:
grilled chicken breast EUR 13,90
or grilled salmon filet EUR 14,90*

KNUCKLE OF LAMB
*slowly braised, with mashed potatoes with horseradish,
beet root & carrot chip*
EUR 17,90

Please ask our waiters for detailed information about allergenic ingredients.



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MAINS

KOLIN SANDWICH <i>chicken breast, grilled vegetables, rocket, parmesan & guacamole, and fries with wasabi mayonnaise</i>	12,90	PAPPARDELLE <i>with prawns, black olives, parmesan cheese & tomato sauce</i> vegetarian option: with smoked tofu instead of prawns	14,20
KOLIN BURGER <i>medium, 100% beef, Cocktail Sauce, tomato, salad, caramelized onions, bacon, cheese, cole slaw & fries with smokey ketchup</i>	14,50	GRILLED FILLET OF TROUT <i>on rice noodles with coconut, lime & chili aroma and vegetable tempura</i>	18,90
PULLED SALMON BURGER <i>with aioli, rocket & sun dried tomatoes, sweet potato fries</i>	14,90	RIBEYE STEAK <i>Austrian Beef, veined with fat, medium roasted, served on smoked beans sauce & fresh grilled vegetables</i>	19,80
CAESAR SALAD <i>parmesan & croutons, with: roasted chicken breast</i> grilled prawns	8,70 11,50 15,90	CHICKEN STRIPS SALAD <i>fried or grilled</i> <i>with house dressing + „on top“ to choose: honey-mustard vinaigrette or pumpkin seed oil</i>	10,90



DESSERT

LEMON TARTE <i>served in a glass, with raspberry sauce</i>	5,80	CHEESE CAKE <i>our all time favorite.....</i>	6,80
MATCHA CRÈME BRÛLÉE <i>with home-made pumpkin seed oil ice cream</i>	7,20	CHEESE (2 PERSONS) <i>three sorts of cheese, grapes, onion chutney, nuts, basket of bread</i>	13,80
WARM CHOCOLATE CAKE <i>with semi-liquid core & stewed berries</i>	8,60		

