

# FISCHERHAUS BY BEYOĞLU



Welcome to the traditional fisherman's house!



# FISCHERHAUS

BY BEYOĞLU

## Aperitif

- Hugo 0,2 l 11,50 €  
Prosecco, mineral water, elderflower syrup,  
mint, lime
- White wine spritzer 0,2 l 9,50 €
- Aperol Spritz 0,2 l 13,00 €  
Organic orange, mineral water, Aperol &  
Prosecco (Aperol = rhubarb, cinchona bark,  
yellow gentian, bitter orange)
- Lillet Wildberry 0,2 l 13,00 €  
Candied oranges, pine resin and  
exotic fruits
- Cramor(Prosecco) 0,15l 9,50 €

## Small starters

- 1 Oysters 6,00 €  
per piece
- 2 Prawns in avocado coat 8,90 €  
with mustard sauce
- 3 Salmon tartar 14,00 €  
With avocado
- 4 Tuna tartar 16,50 €  
With avocado

## Soups

- 11 Fish soup 9,50 €
- 12 Soup of the day 8,00 €

## Salads




- 21 Arugula salad  16,50 €  
With cherry tomatoes, pomegranate  
syrup and garlic sauce
- 22 Salad with feta cheese & olives  18,50 €  
Tomatoes, Cucumbers, Red Onions &  
Parsley
- 23 Shrimp salad 24,00 €  
Grilled with frisèe, radicchio & endive
- 24 Salmon salad 22,50 €  
Grilled with frisèe, radicchio & endive
- Fischerhaus By Beyoglu Special Salad 21,00 €

## Vegan dishes

- 25 Vegetable casserole 19,00 €  
Baked in tomato sauce with vegan chee-  
se (broccoli, beans, carrots and peppers).
- 26 Quinoa vegetable skillet 20,00 €  
With chickpeas (broccoli, beans, carrots  
and peppers)
- 27 Mushroom Bolognese 21,50 €  
With vegan spaghetti

## Vegetarian dishes

- 28 Tagliatelle 21,50 €  
With green asparagus, cherry tomato in  
cream sauce and parmesan cheese
- 29 Porcini ravioli 22,00 €  
In Salbei-Butter
- 30 Filled dumplings 16,50 €  
Cheese, peppers, tomatoes, parsley


 vegan  vegetarisch  scharf



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## Mezze/cold starters

Vegetarian 

- |     |  |         |
|-----|--|---------|
| 31  | Girit<br>Feta cheese, Basil, Parsley, Walnuts, Garlic,<br>Almonds  | 9,50 €  |
| 32  | Köpoğlu<br>Fried eggplant, hot peppers, yogurt,<br>Tomato sauce and garlic   | 8,50 €  |
| 33  | Mütebbel<br>Grilled eggplant, sesame paste and<br>Garlic yogurt  | 8,50 €  |
| 35  | Shrimp Platter<br>Extra virgin olive oil, Mustard, Lemon juice   | 16,00 € |
| 36  | Eggplant puree<br>Garlic, olive oil, lemon juice   | 9,00 €  |
| 37  | Atom  <br>Fried red peppers with garlic-<br>yogurt (spicy) | 9,50 €  |
| 39  | Levrek Marin<br>Onion, lemon, orange juice and marinated<br>sea bass   | 12,00 € |
| 40  | Tarama <br>Fish roe, white bread, olive oil mayonnaise  | 12,00 € |
| 41  | Matjes   | 12,00 € |
| 200 | Peynir (Shepherd cheese)   | 11,00 € |
| 201 | Ezine Peyniri (greasy cheese)  | 16,00 € |

## Mezze/ cold starters

Vegan 

- |    |   |        |
|----|---|--------|
| 43 | Fava<br>Pureed broad beans with onions, parsley<br>and lemon                            | 9,00 € |
| 44 | Humus<br>Pureed chickpeas with sesame paste,<br>garlic and lemon juice                  | 9,50 € |
| 46 | Grilled Kapia peppers/ Közlenmiş Biber<br>Garlic, Olive Oil, Vinegar, Hot Pepper Flakes | 8,50 € |
| 47 | Şakşuka<br>Roasted eggplant, peppers, potatoes,<br>Tomato sauce and zucchini            | 9,50 € |

## Warm starters

- |    |   |         |
|----|---|---------|
| 61 | Mushrooms <br>Fried in butter with spice | 13,50 € |
| 62 | Prawns<br>6 pieces in Olive Oil fried or grilled with garlic  | 22,00 € |
| 63 | Octopus<br>Grilled  | 24,00 € |
| 64 | Sea bass pieces<br>Coated with sesame   | 19,00 € |
| 65 | Squid rings<br>Fried with garlic or cocktail sauce  | 20,00 € |
| 66 | Stuffed mushrooms<br>with Cheddar Cheese  | 5,00 €  |
|    | Spinach   | 15,50 € |



vegan



vegetarisch



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## Fish dishes

One side dish of your choice included

81	Dorade fillet „de Luxe filleted whole piece	33,00 €
82	Dorade Rosé filleted whole piece	35,00 €
83	Wolfsbarschfilet „de Luxe“ filleted whole piece	36,00 €
84	Redfish fillet Wild Catch	29,00 €
85	Fish Orly Rotbarschfilet im Bierteig	29,50 €
86	Salmon fillet	33,00 €
87	Giant shrimp 8 pieces, selected dip (cocktail, garlic, aioli) Wild Catch	36,00 €
88	Giant shrimp Alaturka  Tomatoes, hot peppers, onions topped with cheese Wild Catch	39,00 €
89	Anchovies (Hamsi Tava) fresh catch, only Wednesdays Wild Catch	24,00 €
90	Baby squids Wild Catch	29,00 €
91	Tuna fillet Wild Catch	36,00 €
92	Plaice Wild Catch	30,00 €
93	Hamburger panfish served with mustard sauce	27,00 €
95	Fischerhaus Mixing plate Salmon, redfish, sea bream, squid and shrimp For 2 people 70,00 € For 4 people 130,00 €	36,00 €
96	Fischerhaus Seafood mix plate (Per person) Octopus, shrimp, squid and Scallops, wild caught	41,00 €
97	Turbot fillet Wild Catch	48,50 €

98	Sole Wild Catch	55,00 €
99	Monkfish Wild Catch	44,00 €
100	Hamburger Labkaus Beef, Potato, Beetroot, Spices Monkfish Vegetable Pan	26,00 € 48,00 €

## Noodle

101	Ribbon noodles with scampi	29,00 €
102	Ribbon noodles with salmon	28,00 €

## For the meat lovers

112	Rumpsteak (250 g) A side dish and with pepper cream sauce	39,00 €
113	Rinder Filet (250 g) A side dish and with pepper cream sauce	42,00 €
114	Chateaubriand (ca. 1 Kg) Two side dishes and with pepper cream sauce,served at the table	200,00 €

## Supplements

- Cooked vegetables (broccoli, beans, carrots, peppers)	5,00 €
- Fried potatoes	5,00 €
- Mashed potatoes with truffle	5,00 €
- French fries	5,00 €
- Side salad	5,00 €
- Cucumber salad	5,00 €
- Potato salad	5,00 €
- Boiled potato	5,00 €

## Children menu

151	Salmon With fries	15,00 €
152	Fish sticks 4 pieces with fries	13,00 €
153	Penne pasta with tomato sauce	12,90 €
154	Robber plate	0,00 €
155	Ice cream scoop with cream and chocolate sprinkles(your choice:	4,00 €



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## Softdrinks

Coca Cola, Cola Zero, Cola Light, Fanta, Sprite, Mezzo Mix 0,2 l	3,90 €
Vio Schorle 0,3 l (Bio-Apfel, Rhababer, Johannisbeer)	4,90 €
Şalgam – Turnip juice 0,2 l	4,50 €
Şalgam – Turnip juice 0,5 l	9,00 €
Vio Still water 0,25 l	3,90 €
Apollinaris Mineral water 0,25 l	3,90 €
Apple juice, orange juice 0,2 l	4,50 €
Vio Still or Apollinaris mineral water 0,75 l	8,90 €
Schweppes Indian Tonic 0,2 l	4,50 €
Schweppes Bitter Lemon 0,2 l	4,50 €
Red Bull 0,25 l	5,50 €
28 Black Schwarze Dose 0,25 l	5,50 €

## Beer

Warsteiner Premium Pilsner on tap 0,3 l / 0,5 l	5,50 € 7,00 €
King Ludwig wheat beer on tap 0,3 l / 0,5 l	5,50 € 7,00 €
Efes Pilsen 0,3 l	6,50 €
Alsterwasser 0,3 l / 0,5 l	5,50 € 7,00 €

## Hot drinks

Espresso	4,00 €
Double Espresso	5,90 €
Café Crème	5,00 €
Cappuccino	5,50 €
Latte Macchiato	7,50 €
Türkischer Mokka	5,00 €
Black tea, large	4,00 €
Fresh mint lemon tea with honey	7,50 €



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## Rakı

Rakı is a typical Anatolian product and a Turkish national drink. The journey of rakı begins with grapes, anise and the distillation process. Its taste and appearance, which turns white when mixed with water, makes rakı so special.

## Rakı varieties

### Tekirdağ NO 10

The new highlight in rakı heaven. This rakı owes its name to the copper pot in which it is distilled. This was handmade by French craftsmen, so Tekirdağ NO 10 is the only rakı that is distilled in this cauldron.

Glas 6cl : 12,00 €

0,7 l : 130,00 €  
(inkl. 2x0,75l Water)

### Tekirdağ Altın Serisi (Gold)

The pièce de résistance of the art of distillation. Obtained 100% from grapes of the Çeşme region and distilled twice, it is aged for 90 days in oak barrels, where it acquires its golden color spectrum. A high content of essential oils favors its round taste and soft aroma.

Glas 6cl : 10,00 €

0,2 l : 35,00 €  
(inkl. 0,5 l Water)

0,35 l : 60,00 €  
(inkl. 0,75 l Water)

0,7 l : 120,00 €  
(inkl. 2x 0,75 l Water)

### Yeni Rakı Ustaların Karışımı

The rakı mix master. With the first harvest of selected grapes, the new blend is a delight. The combination of the mild Yeni Seri range and 3 times distilled Ala Rakı, Yeni Rakı he still matures in oak barrels.

Glas 6cl : 9,00 €

0,35 l : 35,00 €  
(inkl. 0,75 l Water)

0,7 l : 110,00 €  
(inkl. 2x 0,75 l Water)



## Rakı

### Yeni Rakı Uzun Demleme

100% grape spirit- no added agricultural alcohol, no added sugar-5 times distilled. The first Craft Rakı in Turkey! Yeni Rakı Long Distilled focuses on care, naturalness, expertise and their harmonious combination. Distilled drop by drop, resting sufficiently and maturing for a long, long time in separate characteristic copper pot stills, enriched with 100% fresh grapes and carefully selected anise seeds, we created a purity without equal. In the distillation process, we extended the duration of the process from 48 hours to 72 hours, and after suma distillation, distilled another four times in copper pot stills, creating rakı in its purest form.

Glas 6cl : 9,00 €      0,7 l : 110,00 €  
(inkl. 2x 0,75 l Water)

### Beylerbeyi Göbek Rakı

100% grape spirit- no added agricultural alcohol, no added sugar- A pure rakı that sets new standards! It is distilled from the best hand-picked grapes of the Aegean and Kalinkoz Anis. The elaborate triple distillation process gives it an exquisite aroma and provides an incredibly smooth finish. After each distillation run, only the heart is taken, hence the name Göbek, which translates as „belly“.

Glas 6cl : 10,00 €      0,2 l : 35,00 €      0,35 l : 60,00 €      0,7 l : 120,00 €  
(inkl. 0,5 l Water)      (inkl. 0,75 l Water)      (inkl. 2x 0,75 l Water)

### Tekirdağ Rakı

Made exclusively from fresh grapes and high quality anise seeds.

Glas 6cl : 8,50 €      0,35 l : 50,00 €      0,7 l : 100,00 €  
(inkl. 0,75 l Water)      (inkl. 2x 0,75 l Water)

### Yeni Rakı

The standard rakı of Turkey. Since 1937, it has enjoyed great popularity not only in Turkey. No wonder, he is distilled from both raisins and grapes and refined with the best anise.

Glas 6cl : 8,00 €      0,2 l : 30,00 €      0,35 l : 50,00 €      0,7 l : 100,00 €  
(inkl. 0,5 l Water)      (inkl. 0,75 l Water)      (inkl. 2x 0,75 l Water)

### Each additional water bottle

0,75 l : 8,90 €



## White wine

### Leichtigkeit des Seins Blanc, Grand C

Grand C – Chardonnay/Sauvignon Blanc

The racy white wine shows itself in summer-light yellow with green reflections. The cuvée fascinates with a fruity mix of aromas: The scent of peach, passion fruit, pineapple and some citrus fruits not only enchants the nose, but also lingers on the palate. The finely tuned combination of selected, initially single-varietal fermented Chardonnay and Sauvignon Blanc grapes is most enjoyable when well chilled.

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 41,00 €

### Le Libertin, Domaine La Louvière

Sauvignon Blanc

This free spirit from Domaine La Louvière is a real aroma bomb. Gooseberries, passion fruit, pears and citrus blend harmoniously into an explosive unit. Exciting to taste and discover...exotic, vegetal with great mouthfeel and balanced acidity. So typical Sauvignon Blanc and typical France and therefore simply elegant! Open, let taste and „apprécie la liberté“.

Glass (0,2 l) : 13,00 €

Bottle (0,75 l) : 45,00 €

### Weingut Julius Zotz, QBA

Chardonnay

This Chardonnay exudes notes of honey, flowers, pineapple and melon on the nose. The palate is refreshing and elegant mineral with a fine acid structure and long lasting finish. This Chardonnay is well suited to fish, seafood, vegetable dishes such as quiche, poultry dishes or pasta of various kinds.

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 42,00 €

### Weingut Julius Zotz QBA

Grauer Burgunder

This exclusive Pinot Gris dry from Julius Zotz from the Maltesergarten in Heitersheim pleases the nose with floral aromas, paired with notes of ripe pears and green almond.

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 42,00 €

### Weingut Julius Zotz, QBA

Weißburgunder

On the nose, the Pinot Blanc fascinates with floral aromas paired with citrus fruits, quince and almonds. On the palate it is refreshing, elegant with racy acidity and mineral finish. We recommend this Pinot Blanc especially with asparagus as well as with salad, fish, seafood, poultry or pasta with creamy sauces.

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 42,00 €

### Grands Vins d'Alsace, Grand C

Riesling RÉSERVE

The Grand C Riesling is fine and elegant with subtle fruit aromas of lemon, grapefruit, pear and floral aromas of lime and white flower. A dry, mineral Riesling with notes of white fruit, especially peach. This white wine harmonizes perfectly with fish, white meat or traditional choucroute.

Glass (0,2 l) : 13,00 €

Bottle (0,75 l) : 45,00 €





## White wine

### Tenuta del Melo Gavi DOCG 2021

Delightful notes of candied lemons and flowers, lively, full-bodied and balanced with a fresh acidity. Here you will also find the unique melt that distinguishes an elegant Gavi from a simple Gavi and from many other Italian white wines.

Bottle (0,75 l) : 60,00 €

### Peter Jakob Kühn – Riesling- Doosberg

The Peter Jakob Kühn Riesling Doosberg GG is one of the best white wines of the Rheingau, perhaps even Germany. Provided, one does not have it gladly simply or too complicated. The sophisticated middle makes him. 2 years of barrel aging, high extract, special location: this results in a wine that is concentrated, full-bodied and yet well structured and lively. Lots of exotic stone fruit, straightforward acidity that animates and minerality that ensures perfect drinking flow.

Bottle (0,75 l) : 165,00 €

### Cesari Lugana – Cento Filari

Lugana, a name that by now should be familiar to every wine drinker. For years, one of the most popular white wines from Bella Italia. But what makes it special? The Centro Filari of Cesari presents itself in a medium strong, bright lemon yellow with subtle green reflections. Typical aromas of acacia blossom, wild thyme, lime and green apple rise to the nose. In the mouth, the crisp acidity typical of Lugana is convincing and goes perfectly with the citrus aromas. Pronounced minerality and fruit-driven harmonious. Rightly a favorite of the public!

Bottle (0,75 l) : 60,00 €

### Brandini – Langhe DOC Arneis

Fine fruity nose with nuances of white flowers and lemon. On the palate, mineral with finely dosed acidity and a very fine bitter note typical of the variety, animating, balanced and very lively. An Arneis that will amaze even hardened fans of the variety.

Bottle (0,75 l) : 75,00 €

### Goulley – Chablis

The distance to the Petit always remains comprehensible and Philippe Goulley true to his style: very clear Chablis without any frills, almost purist. Lots of flint on the nose and lots of pressure on the palate, racy but ripe acidity structure. Perfect companion to everything from the sea!

Bottle (0,75 l) : 95,00 €



### Maison Tardieu Laurent Cotes Du Rhone

On the nose ripe apple, quince and some smoke aroma. On the palate, a pleasantly ripe note with mango and grapefruit. But also herbs, chamomile and mint provide a complex overall impression with a lot of tension and pressure in the mouth. Again, an impressive representative of its kind.

Bottle (0,75 l) : 85,00 €

### Dr.Bürklin Wolf - Wachenheimer Goldbächel

The Goldbächel has already opened up a bit more than its close relative at this stage. On the nose, in addition to a lot of citrus and smoky notes, there is already a hint of the creamy side of the wine. Cookie, straw, grated almonds, ripe stone fruit. Just as mineral and independent as the Rehbächel, but with the first maturity then a tad more yellow-fruity, creamy and round. Very good universal food companion.

Bottle (0,75 l) : 144,00 €

### Sancerre Blanc

A complex wine with a distinctive nose to the long finish made from 100% Sauvignon Blanc. Its fresh, mineral character exquisitely accompanies (not only) everything delicious from the sea.

Bottle (0,75 l) : 70,00 €

### Weingut Mohr Saynur

The nose develops an intense aroma of very ripe sweet peach, green apple and a slight herbal note. On the palate, the rather moderate acidity carries the slightly sweet flavors of tangerine, peach and ripe apple. Drink now.

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 42,00 €

### Pinot Grigio delle Venezie

The elegant Pigio Pinot Grigio Delle Venezie from the pen of Fasoli Gino shines with bright golden yellow in the glass. On the nose, this Fasoli Gino white wine reveals all sorts of lemons, pears and peaches. On the palate, the Pigio Pinot Grigio Delle Venezie of Fasoli Gino starts pleasantly aromatic, fruity and balanced.

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 42,00 €



## Rose wine

### Leichtigkeit des Seins Rose

Grand C – Grenache

A fine fruity rosé wine from the south of France. The „Lightness of Being Rosé“ smells pleasantly of raspberries, strawberries and melon. The vines grow in the region of Béziers to a sun-ripened, sparkling rosé.

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 42,00 €

### Martinsthaler Rose, Weingut Faust

Spätburgunder Rose

In the famous Rheingau site Martinsthaler Wildsau, the grapes are pampered by the sun into the evening thanks to southwest exposure. You can taste that!

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 39,00 €

### Minoj Rose, Vinkara

Kalecik Karasi

The Minoj Rosé Kalecik Karası a tasty fresh rosé wine, pressed with native Kalecik Karası grape from the heart of Anatolia. The Turkish grape registers slight hints of wild berry and floral aromas in the taste. A fresh wine with moderate acidity and light body. You can enjoy Vinkara Minoj Rosé immediately or you can store it for 2- 4 years. We recommend this wine with light pasta, pizzas or slightly sweet desserts.

Glass (0,2 l) : 12,00 €

Bottle (0,75 l) : 40,00 €

### Tina Pfaffmann Pink St. Laurent Rose

One notices this light, fruity rosé its typical red wine character. A rosé for every occasion in life, which is simply fun! Berry and fresh as well as well balanced.

Glass (0,2 l) : 10,90 €

Bottle (0,75 l) : 38,00 €



## Red wine

### Châteauneuf-du-Pape Maison Tardieu-Laurent

Grenache Noir, Syrah - AOP

Silky, smooth, pleasant note in the mouth. Enormous intensity! In typical Tardieu fashion, Châteauneuf-du-Pape does not live solely on its abundant power, but captivates with its elegance. Vinified from 75% Grenache, 15% Syrah and 10% Mour-vèdre. Characterized by the red fruitiness of Grenache, on the nose flint, ethereal notes like eucalyptus and mint. In the mouth, darker and more mature notes join in. In addition to the red fruits currant and strawberry, some blackberry. A particularly noble representative of this time-honored origin.

Bottle (0,75 l) : 140,00 €

### La Maitresse, Domaine La Louviere

Cabernet Franc, Merlot, Malbec

Strong and demanding, „La Maîtresse“ is a skillful blend of Merlot, Cabernet franc and Malbec. This particular wine is characterized by the rugged Malepère region, which gives it its spicy, edgy note. Its varietal aromatics are reminiscent of strawberries, wild berries with a hint of pepper - a wine that wants to be ruled.

Glass (0,2 l) : 14,50 €

Bottle (0,75 l) : 55,00 €

### Vinkara

Öküzgözü/Bogazkere

Doruk Öküzgözü Boğazkere is a dry red wine, made from Boğazkere and Öküzgözü grapes, from Anatolia. A full-bodied wine, medium tannins, slightly spicy and with a long finish. We recommend this wine with grilled meats, pasta with tomato sauce, pizzas or strong cheeses.

Glass (0,2 l) : 12,00 €

Bottle (0,75 l) : 42,00 €

### Grands Vins D'Alsace, Grand C

Pinot Noir

The Grand C Pinot Noir from Alsace fills the glass with a bright red. An intense aroma of red fruits such as ripe strawberries, cherries as well as spicy tart notes of dark chocolate. In the mouth harmonious with fruity notes of cherries with velvety tannins.

Bottle (0,75 l) : 50,00 €

### RUMINAT Primitivo Terre di Chieti IGP 2021 Lunaria

The Primitivo complements the Lunaria series excellently. Dark color, deep and concentrated berry fruit, prunes, dried fruit, some chocolate. Extremely catchy, complex and long finish.

Glass (0,2 l) : 11,90 €

Bottle (0,75 l) : 42,00 €



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## Spirits

### Vodka

	0,7 l	4 cl
Absolute	150,00 €	13,00 €
Grey Goose	200,00 €	16,00 €
Belvedere	180,00 €	15,00 €

### Rum

Bacardi Carta Blanca	140,00 €	12,50 €
El Dorado Rum 12 Jahre		14,00 €

### Gin

Bombay Sapphire	150,00 €	13,00 €
Hendricks Gin	170,00 €	15,00 €
Gin Sul (0,5 l)	180,00 €	16,00 €

### Korn

	2cl
Fürst Bismarck	5,00 €
Helbing Kümmel	5,00 €

### Shots

Jägermeister	5,00 €
Molinari Sambuca	5,00 €
Frangelico	5,00 €
Ramazotti	5,00 €
Disaronno Amaretto	5,00 €
Malibu Coconut	5,00 €

### Whisky

	0,7 l	4 cl
Jack Daniels	170,00 €	14,00 €
Gentleman Jack	185,00 €	15,50 €
Chivas Regal 12years	180,00 €	14,50 €
Chivas Regal 18years	250,00 €	20,50 €
Chivas Regal 21years	400,00 €	
Chivas Regal 25years	600,00 €	
Blue Label	500,00 €	

### Japanese Whiskey

Nikka from the Barrel		18,00 €
Nikka from the Barrel(0,5l)	180,00 €	

### Irish Whiskey

Jameson Black Barrel		12,50 €
Redbreast 12 years		15,50 €

### Malt Whisky

Glenfiddich 12 years	180,00 €	16,00 €
Dalmore 12 years	250,00 €	
Dalmore 15 years	350,00 €	
Dalmore 18 years	600,00 €	

### Brandy

Osborne Veterano		11,50 €
Cardenal Mendoza		12,50 €



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## Champagne

Moët & Chandon Brut Impérial	0,75 l		175,00 €
Moët & Chandon Impérial Rosé	0,75 l		190,00 €
Moët & Chandon Ice Impérial		Ø	210,00 €
Moët & Chandon Ice Rosé	0,75 l		190,00 €

## Cremants

Grande Cuvée 1531 de Aimery Brut Crémant de Limoux	0,75 l		99,00 €
Grande Cuvée 1531 de Aimery Brut Crémant de Limoux Rose	0,75 l		110,00 €
Cremant D'Alsace, Grand C	0,75 l		85,00 €
Cremant Brut Rose- Grand C	0,75 l		90,00 €
Loberger Cremant D'Alsace Extra Brut	0,75 l		120,00 €



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TUZDA BALIK

FISH IN SALT CRUST



Sea bass pickled in sea salt crust for a fresh and aromatic taste.

A Real Sea Experience !

Served at the table with fire show.

250,00 €

for 4 people,

incl. 4 inserts



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## Cocktails

### Mojito

The Mojito is a cocktail made with light Cuban rum, lime juice, mint, cane sugar and soda water

### Sidecar

The Sidecar is a classic cocktail of brandy, Cointreau and lemon juice

### Singapore Sling

fruity-aromatic cocktail made from gin, cherry liqueur, Bénédictine, fresh lime juice, pineapple juice, grenadine & dash Angostura bitters

### Old Fashioned

Cocktail of whiskey, sugar, bitters, orange peel and ice

### Bloody Mary

Cocktail of vodka, tomato juice and condiments

### Cosmopolitan

Tart-sweet, refreshing cocktail of vodka, orange liqueur, lime and cranberry juice

### Tom Collins

Cocktail of gin, lemon juice, sugar syrup, cold soda water & ice cubes

### Bellini

Bellini is a cocktail made with dry prosecco, half a pureed white peach and some sugar syrup to taste.

### Tequila Sunrise

The Tequila Sunrise is a fruity, sweet cocktail made from tequila, orange juice and grenadine

### Caipirinha

Cocktail of cachaça, lime, sugar and ice

