

MENU

UpTown Sky Lounge & Restaurant

at the hotel

INNSiDE by Meliá Aachen

Sandkaulstraße 20 | 52062 Aachen

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inside.aachen@melia.com

Restaurant | Bar | Roof Top Terrace | Event Location

more information can be found on our website

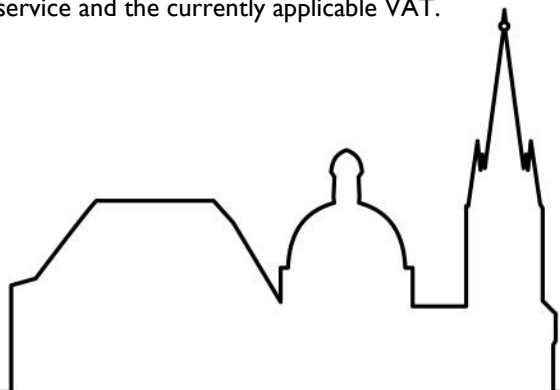
www.uptown-aachen.de

Follow us on Instagram and share your experiences:

@uptown.aachen

If you have any questions about allergens and additives, the service team will be happy to help.

All of the following prices are in EURO and include service and the currently applicable VAT.



TO SHARE

Tapas

Prawns with Paprika Cream
Chorizo and Apricot Skewers | Tortilla

€ 12

Tarte Flambée meets Peking Duck

Pulled Duck Meat from the leg | Hoisin Sauce
Five Spices | Cucumber | Spring Onions | Sesame

€ 18

Two Mini-Burgers

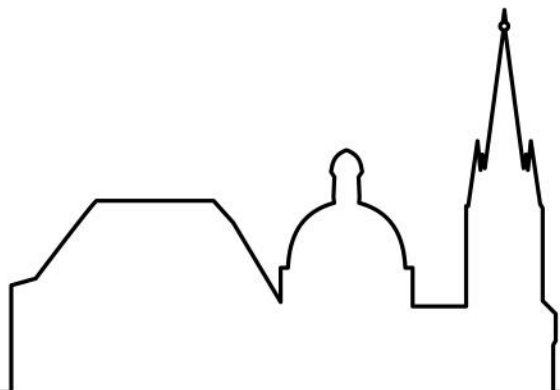
Pulled Turkey | Salad of Red Cabbage | Orange and Herbs Mayonnaise
Roasted Almonds | Sweet Potato Fries

€ 14

Falafel **vegan**

Oven Roasted Beetroot
Soy Yogurt | Puffed Quinoa

€ 12



TO START

Beef Carpaccio

Soy Ponzu Marinade | Takuwan Radish | Miso Mayonnaise
Salad of Sugar Snap Peas | Hibiscus | Friesée

€ 13

Creme Soup of Forest Mushrooms

Focaccia | Duck Foie Gras

€ 13

Smoked Ricotta *vegetarian*

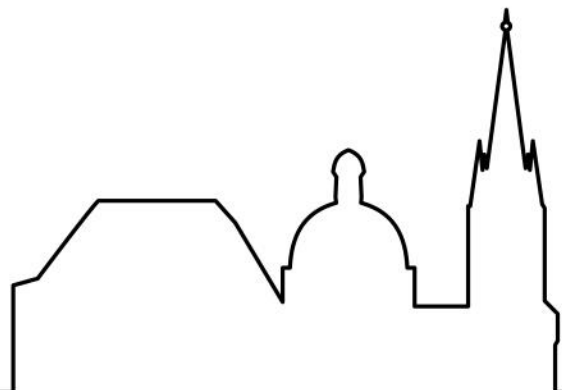
Pumpkin | Shiitake | Pattison | Sumac
Pumpkin Oil and Seeds

€ 12

Marinated Beetroot Salmon Fillet

Flambéed | Skyr | Beetroot Variations
Sea Buckthorn Vodka Puree

€ 15



FROM THE CHARCOAL GRILL

Each dish will be served with side dishes of the day or a mixed salad.

Cut of the Day

Daily changing meat recommendations; Please ask our service team.

At today's price

250g New Zealand Entrecote (Rib Eye Steak)

These cattles from New Zealand grow up in a species-appropriate manner on green pastures.

€ 33

IN 3 COURSES – SIGNATURE MENU

Menu price: € 39 | Menu price with wine pairing: € 59

Smoked Ricotta

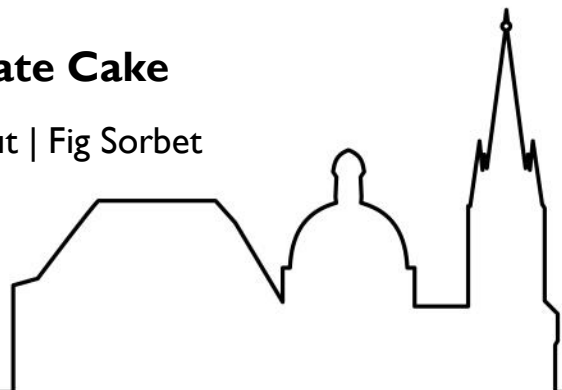
Pumpkin | Shiitake | Pattison | Sumac
Pumpkin Oil and Seeds

Fried Chicken Breast

Saffron Fregola Sarda | Fennel Salad | Spring Onions
Peperoncini | Chicken Jus | Herbal Oil | Piment d'Espilette

Macaé Chocolate Cake

Pineapple Rum Ragout | Fig Sorbet



UPTOWN HIGHLIGHTS

Lobster Thermidor Style *limited*

Tomatoes | Romaine lettuce | Lime Mushrooms | Purple Potato
Fermented Garlic Mayonnaise

At today's price

*The meat of the lobster is taken out, cooked and put back into the carcass.
It was first served at the premiere of a play called Thermidor.*

UpTown's Ceaser Salad

Romaine lettuce | UpTown's Ceasar Dressing | Crispy Bacon
Half-dried Tomatoes | Capers | Parmesan | Pine Nuts | Croutons

€ 12

...with four grilled and marinated Saltwater Wild Prawns € 20

...with grilled Harissa Chicken Breast Strips € 18

The Smokey Indian Burger

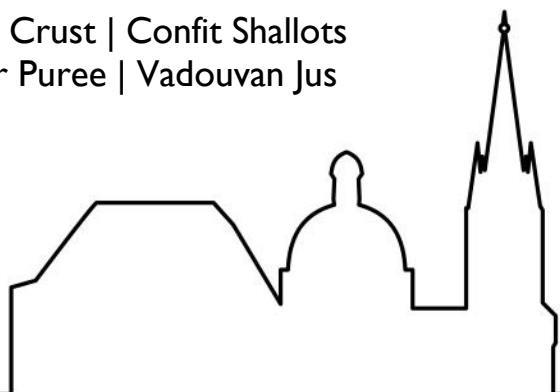
220g Organic Beef Pattie | Bell peper and Onion Salad | Papaya
Mustard | Ketchup | Black Forest Ham | Smoked Paprika Mayonnaise
Turmeric Chia Bun | French Fries

€ 21

200g Grass Fed New Zealand Beef Tenderloin

Curry Marinade | Purple Curry Crust | Confit Shallots
Lime Mushrooms | Cauliflower Puree | Vadouvan Jus

€ 36



Pork Belly Sous-vide Style

Cooked for 24 hours | Pork Popcorn | Octopus
Chorizzo Polenta | Corn | Ocras | Baby Romaine Lettuce

€ 24

Fried Chicken Breast

Saffron Fregola Sarda | Fennel Salad | Early Leeks
Peperoncini | Chicken Jus | Herbal Oil | Piment d'Espilette

€ 24

Sweet Potato Curry **vegan**

Fried Tofu | Coconut Milk | Lychee | Chickpeas | Naan
Pumpkin Seeds | Coriander | Soy Yogurt

€ 17

...with four grilled and marinated Saltwater Wild Prawns € 25

...with grilled Harissa Chicken Breast Strips € 23

Potato Gnocchi **vegetarian**

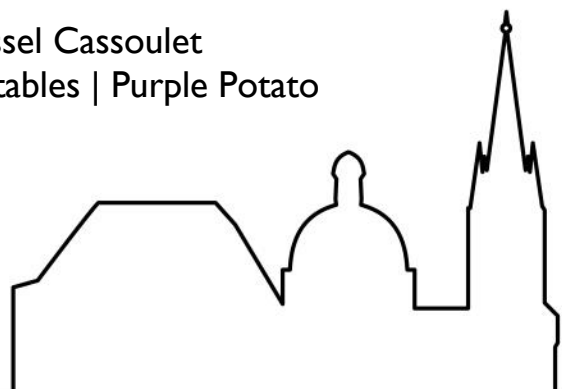
Basil | Buffalo Mozzarella | Tomato Sauce
Confit Oxheart Tomatoes | Smoked Paprika Foam | Pine Nuts

€ 19

Fjord Trout

Alba Oil Confit | Mussel Cassoulet
Lemon Verbena | Root Vegetables | Purple Potato

€ 26



FINALLY

Macaé Chocolate Cake

Pineapple Rum Ragout | Fig Sorbet

€ 8

Macaé is characterized by an extraordinary melt. With notes of dried fruits and the beguiling woody, peppery and roasted aroma, Macaé has a finale with delicate bitterness and notes of black tea

Creme Brulée

Panela | Guava Compote

€ 8

Panela is sugar in its most original form. The natural, creamy yellow whole cane sugar is completely unrefined. Panela is created by evaporating the pure sugar cane juice.

Intense, slightly fruity & wonderfully caramell!

Lemon Tarte

Lemon Curd | Blueberries

€ 6

