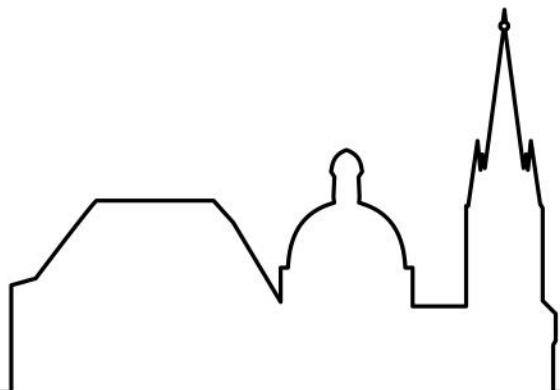


• Menu •

All prices are in euros, including service and VAT.
If you have any questions about allergens and intolerances,
please ask our service team



• To Start •

Goat Cheese Baklava *vegetarian*

Walnut • Sugar Coated Beetroot
Walnut Dressing • Raisins • Arugula

€ 10

Veal Terrine

Shimeji Mushrooms • Turnip
Smoked BBQ Carrot

€ 13

Teriyaki Salmon Skewer

Sweet Potato • Crystallized Ginger
Algae • Sesame

€ 14

Lobster Mango Bisque

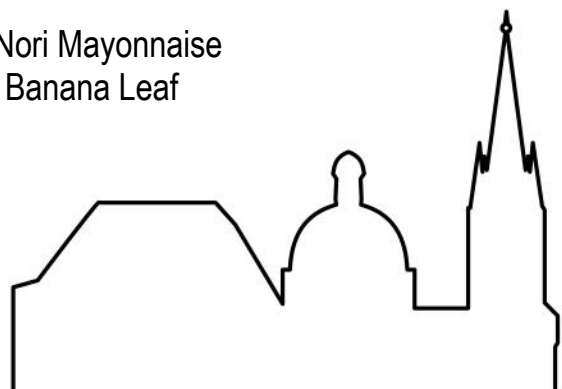
Scallop • Vanilla Apple

€ 15

Giant Prawns *“limited”*

Gratinated with Japanese Nori Mayonnaise
Sweet Potato • Algae • Banana Leaf

Daily Price



• To Share •

3 Bread Variations, served in Flower Pots

Beetroot Walnut • Mushrooms
Curry Pumpkin • Dips

€ 10

Tapas

Shrimps with Aioli • Chorizo Sausage & Plums
Arancini – Saffron Rice Balls with Tomato Jam

€ 14

Gua Bao Mini Burger

Pork Belly • Thai Papaya Peanut Salad
Teriyaki • Spring Leaks • Sesame

€ 14

Flambé UpTown Style

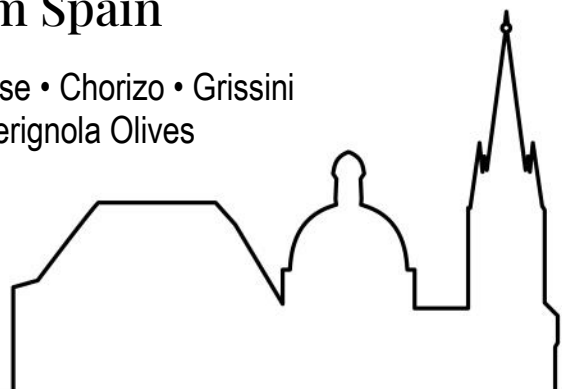
Beef fillets • Tomato Creme Fraîche • Red Onion
Avocado • Corn • Manchego Cheese • Arugula

€ 18

Greetings from Spain

Serrano Ham • Manchego Cheese • Chorizo • Grissini
Tomato Jam • Bella di Cerignola Olives

€ 14



• **UpTown in 3 Courses** •

... our Signature Menu

1st Course

Goat Cheese Baklava

Walnut • Sugar Coated Beetroot
Walnut Dressing • Raisins • Arugula

2nd Course

Venison Backstrap Steak

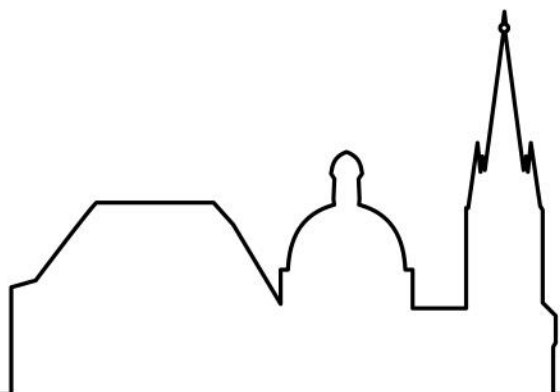
Pickled in Kombucha for 24 h • Coconut Salsify Cream
Rowan Berries • Gyoza • Curry Juice • Purple Curry

3rd Course

Cinammon Cardamom Parfait

Biscuit • Apricot Carrot Jam
Opaline

Price for 3 courses: € 50 per person



• To Enjoy •

UpTown's Winter Ceasar Salad

Romaine Salad • Ceasar Dressing • Crispy Bacon
Cranberries • Capers • Parmesan Cheese • Pine Nuts • Crouton

€ 15

... with grilled Beef Tenderloin Stripes € 29

... with 4 grilled marinated Saltwater Prawns € 26

... with grilled Harissa Chicken Breasts Stripes € 23

Stuffed Ravioli with Artichoke vegetarian

Black Bread Croutons • Root Vegetables • Pumpkin • Artichoke • Dried Tomatoes
Crystallized Lemon • Capers • Pine Nuts • Café de Paris Foam • Manchego Cheese

€ 22

200g New Zealand Beef Tenderloin

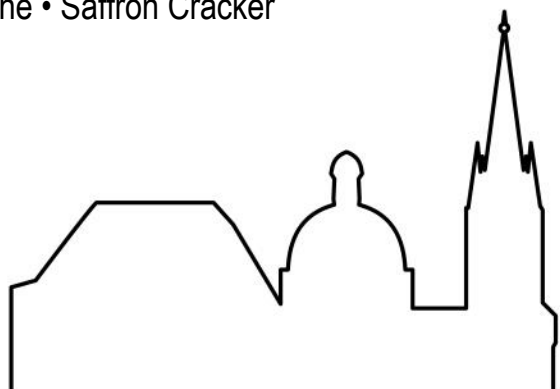
Cocoa Butter • Celery Puree • Purple Potato & Carrot Ragout
Pancetta Chip • Asian Pear Sauce

€ 39

Ossobuco

Cross Cut Veal Shank • Fondant Potato • Baby Zucchini & Baby Corn
Anchovy • Lemon Creme Fraîche • Saffron Cracker

€ 28



Venison Backstrap Steak

Pickled in Kombucha for 24 h • Coconut Salsify Cream
Rowan Berries • Gyoza • Curry Juice • Purple Curry

€ 33

Halibut Fillet

Vadouvan Butter • Beetroot Risotto
Passionfruit Gel • Shimeji Mushrooms • Leek

€ 28

Indian Dal **vegan**

Tomato & Baby Vegetables • Indian Crackers • Soy Yoghurt • Coriander
Black Beans Rice Ragout • Bottle Gourd Salad • Goose Berries Chili Berries

€ 17

... with grilled Beef Tenderloin Stripes € 31

... with 4 grilled marinated Saltwater Prawns € 28

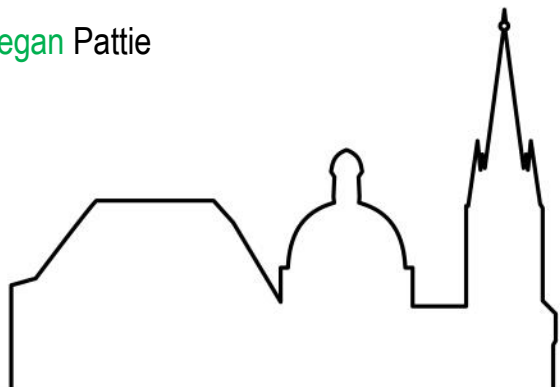
... with grilled Harissa Chicken Breasts Stripes € 25

UpTown Burger

220g Organic Beef Patty • Lye Bun • Mustard Mayonnaise • Sauerkraut Jam
Alps Cheese • Kassler Ham • Mustard Pickle • Radicchio & Endivien • French fries

€ 22

... alternative with a **vegan** Pattie



• To Finish •

Chocolate Ganaché

Chocolate Biscuit • Pecan Brittle
Tangerine Gel • Rum Gels

€ 13

Cinammon Cardamom Parfait

Biscuit • Apricot Carrot Jam
Opaline

€ 11

French Cheese

Fourme d'Ambert & Pérail de Brebis
Fig Mustard • Truffle Honey

€ 13

Blood Orange Sherbet

Sparkling Wine • Liquolice
Cocoa

€ 7

