

## Salads\*

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**Salad with pecan nuts**

9

## Non alcoholic drinks

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**Lemonade**



**Ginger Ale**

9



**Red Bull**

4  
€



**Acqua Panna**

3  
€



**San Pellegrino**

3  
€



**Tonic**



**Coke**

## Alcoholic Drinks

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**Peroni Nastro Azzurro**

4  
€

## Appetizers\*

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**Prawn Cocktail**

## Original Amigo-Pizza - Normal Ø 30cm

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**Spinat**

10

## Pizza\*

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**Medium**

## Salads

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**Baked Somerset Goats Cheese**

17  
€



**House salad**

9  
5  
€

## Burgers\*

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**Burger**

1

## Side dishes\*

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**Onion Rings**

16

## SIDES

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**Chargrilled Broccoli, Chilli, Garlic**

6  
€



**Pak Choi, Ginger, Spring Onion**

5  
€



**Creamy Spinach Pecorino Cheese**

6  
€



**Crushed New Season Potatoes**

5  
€

## Sauces\*

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Cocktail

## Barbecue dishes

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Chateaubriand

71  
€

## Pizza Klein - Ø 22cm

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Hollandaise

2  
€

## Beilagen und Extras

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Sojasauce

## Soft drinks\*

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Apple Juice

## Erfrischendes

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**Fever Tree**

3  
€

## Vegan Burger

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**Vegan Burger**

15  
€

## Duc Tam Specialities

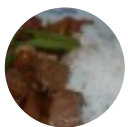
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**Chicken Breast**

## Fleisch - Schweinesteak

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**Steak**

9

## Hosomaki

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**Duck**

## Juices

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**Pineapple Juice**



**Grapefruit Juice**

## Asiatische Getränke

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**Asahi**

4  
€

## Duck meat

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**Knusprige Ente**

10

## Noodle

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**Crab**

## Bundles

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Any Burger A Lagunitas IPA

14  
€

## Water\*

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Soda

## Alkoholfrei Getränke

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Grapefruit

## Yaki-Grill Menü

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Prawn

5

## Hot starters

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**Soup Au Pistou**

7  
€



**Isle of Man Scallops**

14  
€

## Drinks

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**Drinks**

## Uncategorized

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**Cherry Bakewell Tart**

9  
€



**Sea Bass**

23  
€



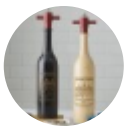
**Asparagus Risotto**

16  
€



**Rump**

24  
€



**Peppercorn**

2  
€



**Half Lobster**

26  
€





**Rare**



**Fillet**

32  
€



**Aberdeen Angus Beef**

17  
€



**Lagunitas Ipa**



**Aberdeen Angus Beef Burger**



**Pacifico Clara**

4  
€



**Pinot Grigio Blush, Principato**

24  
€



**Sticky Toffee Pudding**

9  
9  
€



**Thai Green Curry**

17  
€



**Sirloin**

24  
€



**Bearnaise**

2  
€



**Fried Duck Egg**

2  
€



**Medium Rare**



**Chargrilled Chicken Caesar**

15  
€



**Tempura King Prawns**

12  
€



**Estrella Daura Gluten Free**

4  
€



**Chocolate Fondant**

1  
9  
€



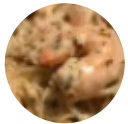
**Ribeye**

9  
26  
€



**Grilled Halloumi Burger**

15  
€



**King Prawn Linguine**

8  
18  
€



**Roast Lamb Rump**

23  
€



**Medium Well**



**Chicken Skewers**

10  
€



**Light Tonic**



**Lagunitas Daytime**

5  
€



**House Cut Chips**

5  
€



**Guinness Original**

4  
€



**Creamed Potatoes**

5  
€



**Crispy Duck Salad**

11  
€



**Frobishers**

3  
€



**Lemon Tonic**



**Fried Chilli Squid**

10  
€



**Elderflower Tonic**



**Lobster**

9



**Tempura**



**Fork**



**Bar**



**Oysters**

9



**Mediterranean Tonic**



**Murviedro Fauno**

18  
€



**Murviedro Fauno Blanco**

18  
€



**Prosecco Primo Brut**

27  
€



**Simply Grilled**



**Slow Roast Crispy Duck**

20  
€



**Marinated Tofu Ve**



**Bone in Prime Rib**

71  
€



**Tamarind Glazed Heritage Beetroot**

10  
€



**Cinsault Isquo; Old Vine rsquo; Percheron**

21  
€



**Chenin Blanc False Bay Isquo;Wild Yeast rsquo**

24  
€



**Prosecco Villa Teresa Extra Dry Organic**

30  
€



**Spicy Shrimp Risotto**

16  
€



**Tikka Spice**



**Skewered Chicken Souvlaki**

20  
€



**Poterhouse**

71  
€



**Giant Apulian Cerignola Olives**

5  
€



**Vegan Barbecue Burger**



**Ch acirc;teau St Marguerite**

31  
€



**Foral dos Quatro Ventos**

23  
€



**Chardonnay The Listening Station**

24  
€



**Champagne Eugene III Brut**

35  
€



**Crispy Chicken Escalope**

19  
€



**Truffle Butter V**

2  
€



**Baba Ganoush and Hummus Flat Bread**

8  
€



**Merlot Adobe Reserva**

27  
€



**Pinot Grigio Terrazze Della Luna**

27  
€



**Henners Vintage Brut**

42  
€



**Dijon Cream**

2  
€



**Pinot Noir Le Fou**

27  
€



**Riesling Novas Gran Reserva**

27  
€



**Lallier, Grand Cru Grande Reserve Brut NV**

49  
€















**Well**



**Barbera d rsquo;Asti Crocera**

28  
€

	<b>Vinho Verde Vila Nova</b>	29 €
	<b>Lallier, Premier Cru Ros eacute; Brut NV</b>	55 €
	<b>Golden Sheep Ale</b>	5 €
	<b>Rh ocirc;ne Fide et Arte lsquo;Les Coteaux rsquo</b>	29 €
	<b>Sauvignon Blanc Mokoblack</b>	30 €
	<b>Champagne Eugene III Rose Brut</b>	49 €
	<b>Magner rsquo;s Irish Cider</b>	5 €
	<b>Rioja Onta ntilde; oacute;n Ecol oacute;gico</b>	30 €
	<b>Muscadet S egrave;vre et Maine Sur Lie, Domaine Les Grandes Presbyteres</b>	30 €
	<b>Aromatic Tonic</b>	
	<b>Rekorderlig Strawberry and Lime Cider</b>	5 €
	<b>Malbec Nieto Senetiner</b>	32 €



**White Rioja Akemi, Bodegas Onta ntilde; oacute;n**

31  
€



**Domaine des Tourelles Red**

34  
€



**Gavi Del Comune Di Gavi lsquo;Nuovo Quadro rsquo**

35  
€



**lsquo;Seriously Cool rsquo; Cinsault**

36  
€



**M acirc;con Charnay Clos de L rsquo; Eacute;glise**

35  
€



**Clovella Mataro Grenache**

37  
€



**Albari ntilde;o Atlantic Way, La B aacute;scula**

36  
€