

Bistro La Vue

FEINER FISCH

* APPETISER *

Nice-style salad

with grilled tuna*,
anchovies and caper apples

13,50 €



Our wine recommendation

White wine: Jonathan Didier Pabiot, Pouilly-sur-Loire, Loire, France, Pouilly Fumé (Sauvignon Blanc)

0,1 l 8,20 € 0,75 l 53,00 €



Salad de Côte d'Azur

Grilled octopus and scallops* with rocket salad, mediterranean vegetables and melon

15,90 €

Our wine recommendation

White wine: Benedikt Bimmerle, Renchen, Baden, Germany Riesling Pinot Blanc

0,1 l 5,50 € 0,75 l 35,00 €



Croque Monsieur

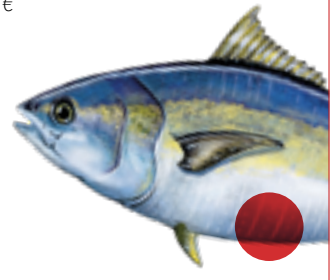
Toasted brioche with pickled salmon*, comté, Dijon mustard and poached egg*

11,90 €

Our wine recommendation

White wine: Familia Torres, DO Penedès, Catalonia, Spain Torres Viña Esmeralda (Moscatel de Alejandría & Gewürztraminer)

0,1 l 5,00 € 0,75 l 32,00 €



* These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, sea-food, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

* SOUP *

Creamy mussel soup

with diced potatoes, fried bacon and leek
and lobster bisque couli

11,40 €

Our wine recommendation

Rosé wine: Cinsault France, Languedoc,
Alexis Lichine, Vin de Pays Chevalier Cinsault
0,1 l 4,60 € 0,75 l 30,00 €

Lobster bisque

classic style with cognac and tarragon

11,50 €

Our wine recommendation

White wine: Skoff, Kranach, Southern Styria, Austria
Ried Kranach Gewürztraminer
0,1 l 8,20 € 0,75 l 53,00 €



* MAIN COURSE *

„Blanquette de la mer“

Fish ragout made with loup de mer*, bream*, prawns, mushrooms, thyme

22,90 €

Our wine recommendation

Red wine: Marisco Vineyards, Marlborough, New Zealand
The Ned Pinot Noir

0,1 l 6,00 € *0,75 l 39,00 €*

Turbot fillet confit in its own stock*

on potato risotto with fine vegetables and rosemary foam

24,90 €



Our wine recommendation

White wine: Christian Moreau, Chablis, Burgund, France
Chablis (Chardonnay)

0,1 l 8,50 € *0,75 l 56,00 €*

Pan-fried monkfish*

with artichokes, capers, lemon, and tomato stock

23,50 €

Our wine recommendation

Rosé wine: Caude Val, Malras, Languedoc, France
Terre de Caudeval (Syrah)

0,1 l 5,00 € *0,75 l 32,00 €*



* MAIN COURSES *

*Cod fillet**

gently cooked, with braised leek,
potato cream, and beurre blanc

24,90 €

Our wine recommendation

Rosé wine: Barton-Guestier, Anjous, Loiretal, France
B&G Rosé d'Anjou (Grolleau & Gamay)

0,1 l 5,60 € *0,75 l 36,00 €*

Vegan ratatouille ravioli

with sautéed chard and spinach,
and macadamia pesto

14,50 €

Our wine recommendation

Red wine: Alexis Lichine, Vin de Pays, Languedoc, France
Chevalier Merlot

0,1 l 6,90 € *0,75 l 45,00 €*

Pink-roasted beef tenderloin (150g)*

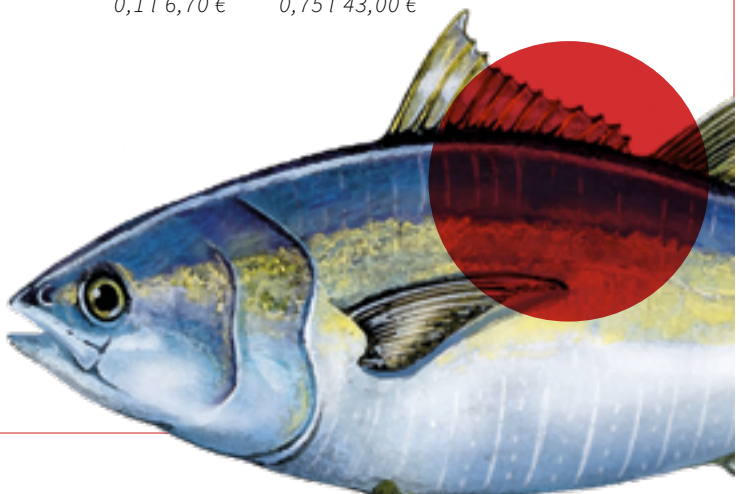
with 1/2 spiny lobster, young vegetables,
and tarragon butter

33,90 €

Our wine recommendation

Red Wine: Cygnus, Tasca d'Almerita, Sizilien, Italien
Nero d'Avola & Cabernet Sauvignon

0,1 l 6,70 € *0,75 l 43,00 €*



DESSERT

Tarte with apricots and almonds

served with lemon sorbet

9,50 €



Crepes Suzette

Crêpe flambéed in orange liqueur

9,50 €



Cheese variation
with french baguette

Three varieties

11,50 €

Six varieties

17,90 €

Our wine recommendation

Sweet wine: La Rectorie Parcé Frères, Banyuls, Languedoc-Roussillon, France
Riversaltes Ambré (Grenache Blanc)

0,1 l 7,50 €

* SPARKLING WINE *

Champagne

Philippe Gonet Roy Soleil Blanc de Blancs Grand Cru
0,1 l 10,70 €

Philippe Gonet Rosé Brut
0,1 l 10,70 €

Moët & Chandon Impérial Brut
0,1 l 10,70 € 0,75 l 75,00 €

Moët & Chandon Rosé Impérial
0,1 l 10,70 € 0,75 l 75,00 €

Crémant

L'extra par Langlois Crémant Brut
0,75 l 48,00 €

L'extra par Langlois Crémant Rosé
0,75 l 52,00 €

* WINE *

White wine

Chardonnay Los Vascos
Baron de Rothschild, Valle de Colchagua, Chile

0,1 l 5,10 €

Trittenheimer Apotheke Riesling „Alte Reben“
Franz-Josef Eifel, Mosel, Germany

0,1 l 6,20 €

Pinot Grigio 15
Castelfeder, South Tyrol, Italy

0,1 l 6,90 €

Red wine

Cygnus
(Nero d’Avola & Cabernet Sauvignon)
Tasca d’Almerita, Sicily, Italy

0,1 l 6,70 €

ÀN/2
(Manto Negro, Callet, Cabernet Sauvignon & Syrah)
Ànima Negra, Mallorca, Spain

0,1 l 8,20 €

ValSotillo Crianza
Tinta del Pais
Bodegas Ismael Arroyo, Ribera del Duero, Spain

0,1 l 6,30 €

Rosé wine

Pinot & Co
Spätburgunder
Dreissigacker, Rheinhessen, Germany

0,1 l 6,80 €

DIGESTIF

Brandy

Carlos Primero
4 c l 4,80 €

Cardenal Mendoza Gran Reserva
4 cl 5,60 €

Lepanto Brandy de Jerez
4 cl 8,30 €

Liqueurs

Amaretto Disaronno
4 cl 4,30 €

Baileys Irish Cream
4 cl 4,30 €

Cointreau
4 cl 4,30 €

Kahlúa
4 cl 4,30 €

Verpoorten-Eierlikör
4 cl 4,30 €

Herbs, bitters & anisées

Aperol
4 cl 4,30 €

Campari
4 cl 4,30 €

Averna Amaro
4 cl 4,70 €

Ramazzotti Amaro
4 cl 4,70 €

Sambuca Molinari
4 cl 4,70 €

D.O.M Bénédictine
4 cl 4,70 €

* SOFT DRINKS *

Juices and fruit nectars

Pineapple, apple, banana, cranberry,
strawberry, grapefruit, Cherry, mango, passion fruit,
orange, peach, blackcurrant, tomato
0,2 l 2,50 €

All fruit spritzers
0,2 l 2,50 €

Freshly squeezed orange juice
0,2 l 4,40 €

Lemon iced tea
0,2 l 2,50 €

Coca-Cola, Coca-Cola Zero, Fanta, Sprite
0,2 l 2,50 €

Thomas Henry

Tonic Water, Bitter Lemon, Ginger Ale
0,2 l 4,50 €

Red Bull Energy Drink
0,25 l 3,70 €

Waterkant Ebbe/Flut

natural non-carbonated mineral water
natural carbonated mineral water

0,33 l 2,10 €
0,75 l 5,60 €

* HOT DRINKS *

We also serve all our hot drinks with lactose-free milk, oat or soya milk, if you prefer.

Caffè crema 2,10 €

Espresso 2,10 €

Doppio 3,50 €

Espresso macchiato 2,20 €

Cappuccino 3,60 €

Latte macchiato 3,60 €

White Coffee 3,60 €

International coffee specialities

Irish Coffee

Sweetened coffee with Irish whiskey
and a topping of lightly whipped cream

6,30 €

Corretto

Espresso „corrected“ with a shot of grappa,
brandy or liqueur

6,30 €

Caffè Créole

Brown rum, Cointreau, nutmeg,
whipped cream, coffee

6,30 €

Caffè di Mandorla

Amaretto, crème de cacao brown, brandy,
chocolate shavings, whipped cream, coffee

6,30 €

Pharisee

Brown rum, whipped cream, coffee

5,70 €

Café Oriental – without alcohol

Vanilla syrup, almond syrup, sugar,
cinnamon, whipped cream, coffee

5,00 €

Iced coffee

Coffee, ice cream and whipped cream

5,60 €

Teas from Fernweh Heimweh

Organic black tea Earl Grey[1,2]
2,90 €

Organic black tea Assam Breakfast[1,2]
2,90 €

Organic white tea Peach & Apricots[1,2]
2,90 €

Organic green tea China Original[1,2]
2,90 €

Organic green tea Tropical Fruits[1,2]
2,90 €

Organic herbal tea Camomile & Verbena[1,2]
2,90 €

Organic herbal tea Mint[1,2]
2,90 €

Organic herbal tea Verbena & Melissa[1,2]
2,90 €

Organic spiced tea Turmeric & Ginger[1,2]
2,90 €

Organic rooibos tea Bourbon Vanilla[1,2]
2,90 €

Organic fruit tea Blueberry & Elderflower[1,2]
2,90 €

Our recommendation:
Organic green tea Sea Buckthorn & Rose[1,2]
2,90 €

Hot chocolate specialities

Organic drinking chocolate[1, 3]
2,60 €

Ice chocolate[1, 3]
5,60 €

Russian chocolate
Vodka, whipped cream, organic drinking chocolate[1,3]
7,60 €

Caribbean Chocolate
Brown rum, Caribbean Chocolate, whipped cream,
Organic drinking chocolate[1,3]
7,60 €

Bourbon County
Bourbon Whiskey, vanilla syrup,
organic drinking chocolate[1,3]
7,60 €

Chocolate specialities for the home
Various varieties and flavours
Handmade *Mein Schiff ®* praline piece
0,90 € piece

Hand-scooped *Mein Schiff ®* chocolate
50 g 2,90 €
100 g 4,90 €

[1] *Organic-certified* | [2] *Rainforest-Alliance-zertifiziert*
[3] *Fairtrade-certified*