

# DINNER MENU



## BEACH CLUB

### AL FRESCO FAVOURITES

Beach Club's enticing menus bring you the sun-drenched taste of the Mediterranean. Whether it's sharing plates or salads, grilled fish, or classic favourites, enjoy your choices perfectly presented in our vibrant beachside surroundings. Where better to celebrate the sunset with a cocktail in hand?

## SHARING CHOICES

V	SMOKED EGGPLANT SALAD WITH TAHINI, LEMON AND FETA CHEESE	22€
	Salat mit geräucherten Auberginen mit Tahini, Zitrone und Frischkäse	
	Caviar d'aubergines fumées au praliné noisette, citron et feta	
V	HUMMUS WITH PASTRIMA AND SUMAC	20€
GF	Hummus mit eingelegten roten Zwiebeln	
	Houmous aux oignons rouges marinés	
DF	WHITE RAW "TARAMA" WITH BOTTARGA	20€
	Weißer rohe „Tarama“ mit Bottarga	
	Crudité blanche « Tarama » avec poutargue	
V	BEACH CLUB TZATZIKI WITH GREEK YOGHURT AND AVOCADO	19€
GF	Beach club Tzatziki mit griechischem Joghurt und Avocado	
	Tzatziki du Beach club au yaourt grec et avocat	

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## SALADS & MORE

V GF	HEIRLOOM CHERRY TOMATOES BURRATA SALAD WITH CITRUS DRESSING AND FRESH BASIL Kirschtomaten-Burrata-Salat mit Zitrusfruchtdressing und frischem Basilikum Salade de tomates cerises héritières et de burrata avec vinaigrette aux agrumes et basilic frais	21€
V GF	GREEN SALAD WITH GREEN BEANS, BROCCOLI, VINAIGAR DRESSING, AGED CHEESE AND ALMONDS Grüner Salat mit grünen Bohnen, Brokkoli, Vinaigardressing, gereiftem Käse und Mandeln Salade verte Beach Club avec brocolis, haricots verts, citron, vinaigrette à l'huile d'olive et parmesan mûr râpé	18€
DF	AVOCADO-CHORIZO SALAD WITH TOMATOES, SMASHED AVOCADO, CRUMBLER CHORIZO, ROUGHLY CHOPPED PARSLEY AND FRESH HERBS Avocado-chorizosalat mit Tomaten, Avocadopüree, Chorizostückchen und frischen Kräutern Salade d'avocat - chorizo avec tomates, avocat écrasé, crumble de chorizo, persil ciselé et herbes fraîches	24€
	BBQ OCTOPUS WITH LIME, OLIVE OIL, ESCABECHE AND GRILLED TOMATOES Gegrillter Oktopus mit Limette, Olivenöl, Escabeche und gegrillten Tomaten Poulpe au barbecue avec citron vert, huile d'olive, escabèche et tomates grillées	24€

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## SALADS & MORE

V GF*	ORGANIC QUINOA WITH PISTACHIO, ANTHOTIRO CHEESE, LIME AND CHARCOAL BABY GEM Bioquinoa mit Pistazien, Anthotirokäse, Limetten und Kohle Baby Gem Quinoa biologique with pistaches, fromage grec Anthotiro, citron vert, gemme de bébé au charbon	19€
	BEEF TARTARE WITH PARMESAN FLAKES, DRY YOLK AND GRILLED BREAD Tatar vom Rind mit Parmesanflocken, trockenem Eigelb und gegrilltem Brot Tartare de bœuf avec flocons de parmesan, jaune d'œuf sec et pain grillé	26€
GF	SEA BASS CEVICHE WITH SWEET POTATO AND CORN Tatar vom Rind mit Parmesanflocken, trockenem Eigelb und gegrilltem Brot Tartare de bœuf avec flocons de parmesan, jaune d'œuf sec et pain grillé	23€
VG GF*	VEGAN CEVICHE WITH MUSHROOMS, SWEET CORN, MANGO AND CORIANDER Veganes Ceviche mit Champignons, Mais, Mango und Koriander Ceviche végétalien aux champignons, maïs doux, mangue et coriandre	23€

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## FROM THE SEA

GF	TUNA STEAK WITH BABY POTATOES SAUTEED, HARICOTS VERTS, CAPER CREAM AND TAJINE Thunfischsteak mit Babyrucola, Tomaten, Kaperncreme und Zitronenpfeffer Steak de thon avec bébé roquette, tomates, crème de câpres et poivre citronné	34€
DF GF	SWORDFISH STEAK WITH MARINATED AROMATIC HERBS, OLIVE OIL AND LEMON Schwertfischspieß mariniert mit Kräutern, Olivenöl und Zitrone Brochette d'espadon mariné aux herbes aromatiques, à l'huile d'olive et au citron	32€
GF	GRILLED PRAWNS WITH CHILI-GARLICBUTTER AND HERBS Gegrillte Scampis mit Chili-knoblauchbutter und Kräutern Crevettes grillées avec champignons grilles et son beurre ail et chili	30€

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## FROM THE LAND

- GF BEEF TAGLIATA WITH ROASTED PEPPERS, GRILLED 39€  
ARTICHOKES AND CHIMICHURRI SAUCE  
Tagliata vom Rind mit gerösteten Paprika, gegrillten  
Artischocken und Chimichurri-Sauce  
Tagliata de bœuf avec poivrons grillés, artichauts grillés  
et sauce chimichurri
- SLOW COOKED PORK CHEEKS WITH POTATO PUREE AND 33€  
GRAVY SAUCE  
Langsam gekochte Schweinebäckchen mit Kartoffelpüree  
und Bratensoße  
Joues de porc cuites lentement avec purée de pommes de  
terre et sauce au jus de viande
- GF\* MARINATED SMOKED CHICKEN THIGH WITH PADRON 31€  
DF PEPPERS, LEMON OLIVE OIL DRESSING AND CHARCOAL  
LEMON  
Marinierte geräucherte Hähnchenschenkel mit Padron-  
Paprika, Zitronen-Olivenöl-Dressing und Holzkohle-Zitrone  
Cuisse de poulet fumé mariné avec piments de Padron,  
vinaigrette à l'huile d'olive citronnée et citron au charbon  
de bois

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## FROM THE LAND

	GRILLED MEATBALLS WITH SMOKED GREEK YOGURT AND GRILLED TOMATO Gegrillte Fleischbällchen mit geräuchertem griechischem Joghurt und gegrillten Tomaten Boulettes de viande grillées avec yaourt grec fumé et tomate grille	34€
V	LINGUINE AL PESTO, FETA CHEESE, MINT AND HAZELNUT Linguine mit Pesto, Fetakäse, Geist, Zitrone und Huzelnüssen Linguine all Pesto avec Feta, esprit, citron et noix de houx	33€

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## SIDE DISHES

VG GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING AND CHIVES Gegrillter grüner Spargel mit Olivenöl und Zitronendressing und Schnittlauch Asperges vertes grillés avec assaisonnement à l'huile d'olive, citron et	7€
VG GF*	CRISPY POTATOES WITH THYME AND GARLIC Knusprige Kartoffeln mit Thymian und Knoblauch Pommes de terre croustillantes au thym et à l'ail	10€
VG GF*	GRILLED MUSHROOMS MARINATED IN OUZO AND FRESH HERBS Gegrillte Pilze in Ouzo mariniert und frischen Kräutern Champignons grillés mariné à l'ouzo et aux herbes Fraîches	8€
VG GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Geröstete rote Beete mit Meerrettich vinaigrette Betterave rôtie avec vinaigrette au raifort	9€
V GF*	BURNT CORN WITH SPICY GARLIC BUTTER Gebrannter Mais mit pikanter Knoblauchbutter Mais brûlé au beurre d'ail épicé	9€

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## SAUCES

VG GF*	CHIMICHURRI - PAIRING WITH MEAT, FISH AND POULTRY Chimichurri zu Fleisch, Fisch und Geflügel Chimichurri accord avec viandes, poissons et volailles	8€
GF*	AIOLI - PAIRING WITH FISH AND POULTRY Aioli zu Fisch und Geflügel Aïoli accord avec poissons et volailles	8€
GF*	GRAVY SAUCE - PAIRING WITH MEAT AND POULTRY Bratensauce zu Fleisch und Geflügel Sauce sauce accord avec viandes et volailles	8€

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## DESSERTS

V GF	PAVLOVA WITH YOGURT CREAM, BERRIES AND CRISPY MERINGUE Pavlova mit Joghurtcreme, Beeren und knusprigem Baiser Pavlova à la crème de yaourt, aux baies et à la meringue croustillante	14€
V	CHOCOLATE BROWNIES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE Schokoladen-Brownies mit Vanilleeis und Schokoladensauce Brownies au chocolat avec glace à la vanille et sauce au chocolat	14€
V GF	COCONUT MOUSSE WITH PASSION FRUIT SORBET AND PASSION WAFER Kokosnussmousse mit Passionsfruchtsorbet und Passionswaffel Mousse à la noix de coco avec sorbet au fruit de la passion et gaufre à la passion	12€
VG GF	SEASONAL FRUIT SALAD Obstsalat der Saison Salade de fruits de saison	14€

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## DESSERTS

V	ICE CREAM SELECTION	3€
GF	(VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glace (Vanilla, chocolat, fraise, banane)	
VG	SORBET SELECTION	5€
GF	(LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection de sorbets (Citron vert, mangue)	

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Vegan Menu

## STARTERS

GF*	HUMMUS WITH CRISPY TORTILLA AND SUMAC Hummus mit knuspriger Tortilla und Sumach Houmous avec tortilla croustillante au sumac	20€
GF*	BEACH CLUB GREEN SALAD WITH BROCCOLI, GREEN BEANS AND LEMON OLIVE OIL DRESSING Grüner Beach Club-Salat mit Brokkoli, grünen Bohnen und Zitronen-Öl-Dressing Salade verte Beach Club avec brocoli, haricots verts et vinaigrette à l'huile d'olive au citron	18€
GF*	TOMATO SALAD WITH AVOCADO CREAM WATERMELON, CUCUMBER AND BALSAMIC VINAIGRETTE Tomatensalat mit Avocado-creme, Wassermelone, Gurke und Balsamico-Vinaigrette Salade de tomates avec crème d'avocat, melon d'eau, concombre et vinaigrette balsamique	15€
GF*	VEGAN CEVICHE WITH MUSHROOMS, SWEET CORN, MANGO AND CORIANDER Veganes Ceviche mit Pilzen, Mais, Mango und Koriander Ceviche végétalien aux champignons, maïs doux, mangue et coriandre	23€

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Vegan Menu

SIDE DISHES

GF*	GRILLED GREEN ASPARAGUS WITH OLIVE LEMON OIL DRESSING AND CHIVES Gegrillter grüner Spargel mit Olivenöl-Zitronenöl-Dressing und Schnittlauch Asperges vertes grillées avec vinaigrette à l'huile d'olive citronnée et ciboulette	11€
GF*	BABY POTATOES WITH THYME AND GARLIC Babykartoffeln mit Thymian und Knoblauch Petites pommes de terre au thym et à l'ail	10€
GF*	GRILLED MUSHROOMS MARINATED IN OUZO AND FRESH HERBS Gegrillte Pilze in Ouzo mariniert und frischen Kräutern Champignons grillés mariné à l'ouzo et aux herbes fraîches	8€
GF*	ROASTED BEETROOT WITH HORSERADISH VINAIGRETTE Geröstete rote Beete mit Meerrettich vinaigrette Betterave rôtie avec vinaigrette au raifort	9€
GF*	GRILLED CORN ON THE COB WITH AROMATIC OLIVE OIL	10€

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Vegan Menu

## MAIN COURSES

GF*	GRILLED VEGETABLES WITH HUMMUS AND CHERRY TOMATOES CONFIT Gegrilltes Gemüse mit Hummus und Kirschtomaten-Confit Légumes grillés avec houmous et tomates cerises confites	27€
	LINGUINE AL PESTO WITH MINT, LEMON AND HAZELNUT Linguine all Pesto mit Geist, Zitrone und Haselnuss Linguine all Pesto à l'esprit, au citron et à la noisette	22€
	FALAFEL WITH GRILLED ICEBERG, GUACAMOLE SAUCE AND TORTILLA CHIPS Falafel mit gegrilltem Eisberg, Guacamole-Sauce und Tortilla-Chips Falafel avec iceberg grillé, sauce guacamole et chips tortilla	22€

alafel avec iceberg grillé, sauce guacamole et chips  
tortilla

Vegan Menu

## DESSERTS

GF*	COCONUT MOUSSE WITH GRANITA PASSION FRUIT Kokosmousse mit Granita-Maracuja Mousse à la noix de coco au granité fruit de la passion	12€
GF*	FRESH SEASONAL FRUIT SALAD Frischer Obstsalat der Saison Salade de fruits frais de saison	14€
	SORBET SELECTION (LIME, MANGO) Sorbet-Auswahl (Limette, Mango) Sélection Sorbets (Citron vert, mangue)	5€

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## TODDLER' S MENU

VG GF*	CREAM OF GREEN VEGETABLES, AND OLIVE OIL Creme aus grünem Gemüse, und Olivenöl Crème de légumes verts, et huile d'olive	10€
DF GF*	CREAM OF CHICKEN, POTATO AND CARROTS Creme aus Huhn, Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	10€
DF GF*	CREAM OF POACHED FISH FILLET, ZUCCHINI, CARROTS AND POTATOES Creme aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pommes de terre	10€
VG GF*	CREAM OF SEASONAL FRUIT Creme aus Früchten der Saison Crème de fruits de saison	10€

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Kids Menu

## STARTERS

VG	MINI TOMATO SALAD WITH CUCUMBER, PEPPERS	10€
GF*	AND OLIVES Mini Tomatensalat mit Gurke, Paprika und Oliven Salade de tomates cerises accompagnées de concombre, poivrons et olives	
VG	MINI CORN AVOCADO SALAD WITH CRISPY	10€
GF*	TORTILLAS AND OLIVE OIL Mini-Mais-Avocado-Salat mit knusprigen Tortillas und Olivenöl Mini salade de maïs et d'avocat avec des tortillas croustillantes et de l'huile d'olive	
DF		
VG	HUMMUS WITH CARROT AND CUCUMBER STICKS	14€
GF*	Hummus mit Karotten- und Gurkenstäbchen	
DF	Houmous avec bâtonnets de carotte et de concombre	

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Kids Menu

## MAIN COURSES

DF	GRILLED DORADO FILLET WITH STEAMED VEGETABLES AND OLIVE OIL LEMON DRESSING Gegrilltes Doradenfilet mit gedünstetem Gemüse und Olivenöl-Zitronen-Dressing Filet de dorade grillé avec légumes vapeur et vinaigrette à l'huile d'olive et au citron	26€
GF DF	MARINATED CHICKEN THIGHTS WITH QUINOA TAMPOULE Marinierte Hähnchenschenkel mit Quinoa-Tampoule Cuisses de poulet marinées avec tampoule de quinoa	23€
	KIDS BEEF BURGER WITH TOMATO, LETTUCE AND FRENCH FRIES Kinder-Rindfleisch-Burger mit Tomate, Salat und Pommes frites Kids beef burger avec tomate, laitue et frites	12€

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Kids Menu

AND MORE...

V	PIZZA MARGHERITA WITH MOZZARELLA AND TOMATO SAUCE Pizza Margarita mit Mozzarella und Tomaten sauce Pizza margarita avec mozzarella et sauce tomate	12€
	PENNE PASTA WITH TOMATO OR BOLOGNESE SAUCE Penne mit Tomaten- oder Bolognesesauce Pâtes Penne avec sauce tomate ou bolognaise	12€
	CHICKEN NUGGETS WITH FRENCH FRIES Hähnchen-Nuggets mit Pommes frites Nuggets de poulet avec frites	12€
	FISH CROQUETS WITH FRENCH FRIES Fischkroketten mit Pommes frites Croquets de poisson avec frites	12€

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Kids Menu

## DESSERTS

V	CHOCOLATE BROWNIES WITH VANILLA ICE CREAM AND CHOCOLATE SAUCE Schokoladen-Brownies mit Vanilleeis und Schokoladensauce Brownies au chocolat avec glace à la vanille et sauce au chocolat	14€
V	PAVLOVA WITH YOGURT CREAM, BERRIES AND CRISPY MERINGUE Pavlova mit Joghurtcreme, Beeren und knusprigem Baiser Pavlova à la crème de yaourt, aux baies et à la meringue croustillante	10€
VG GF	KIDS FRUIT SALAD Kinder-Obstsalat Salade de fruits pour enfants	3€
GF	ICE CREAM SELECTION (VANILLA, CHOCOLATE, STRAWBERRY, BANANA) Eisauswahl (Vanille, Schokolade, Erdbeer, Banane) Sélection de glaces (Vanille, chocolat, fraise, banane)	
GF	SORBET SELECTION (MANGO, LIME) Sorbet-Auswahl (Mango, Limette) Sélection de sorbets (Mangue, citron vert)	

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