

This elegant French à-la-carte menu will tempt you with the finest aromas of sun-infused Provencal cuisine. Introducing a range of dishes that evoke all the homeliness and warmth of Provence, beautifully matched by a selection of wines from across the Mediterranean.

ikos™

STARTERS
VORSPEISE
ENTRÉES

	French style onion soup with emmental cheese Zwiebelsuppe nach französischer Art mit Emmentaler Soupe à l'oignon à la française avec emmental	17€
V GF	Beetroot salad with summer berries and "anthotyro" cheese Rote-Bete-Salat mit Sommerbeeren und Anthotyro-Käse Salade de betteraves aux baies d'été et fromage "Anthotyro"	21€
V GF	Heirloom tomatoes stuffed with ricotta and chop herbs served with tomato gazpacho Tomaten gefüllt mit Ricotta und gehackten Kräutern, serviert mit Tomaten - Gazpacho Tomates farcies à la ricotta et fines herbes servies avec gaspacho de tomates	21€
GF	Steamed mussels with saffron sauce and aromatic herbs Gedämpfte Muscheln mit Safransauce und aromatischen Kräutern Moules vapeur sauce safranée et herbes aromatiques	24€
	Beef "patties" with Foie Gras and caramelized onions Rindfleisch-"Pastetchen" mit Foie Gras und karamellisierten Zwiebeln Galettes de boeuf au Foie Gras et oignons caramélisés	18€
GF	Nicoise salad with tuna, anchovies and boiled egg Nicoise-Salat mit Thunfisch, Sardellen und gekochtem Ei Salade niçoise au thon, anchois et oeuf dur	22€
	Beef tartare with celery root and black truffle Rindertatar mit Selleriewurzel und schwarzem Trüffel Tartare de boeuf au céleri rave et truffe noire	22€
GF DF	Sea bream carpaccio with lemon confit Dorade-Carpaccio mit Zitronenconfit Carpaccio de daurade au citron confit	22€
VG GF	Baked carrots with hummus cream and garlic gremolata Gebackene Karotten mit Humuscreme und Knoblauchgremolata Carottes au four avec crème de houmous et gremolata à l'ail	24€

*V vegetarian option / GF gluten free option / VG vegan option / DF dairy free option
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on the menu and these ingredients may cause an allergic reaction.
Guests with allergies need to be aware of this risk and should ask a member of the
team for information on the allergen content of our food.*

MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

GF	Pan fried sea bass with fennel confit, black olive powder, clams, dill and lemon foam Gebratener Wolfsbarsch mit Fenchelconfit, schwarzem Olivenpulver, Venusmuscheln, Dill und Zitronenschaum Bar poêlé au fenouil confit, poudre d'olives noires, palourdes, aneth et mousse de citron	36€
	Roasted chicken breast with summer vegetables and sauce Diable Gebratene Hähnchenbrust mit Sommergemüse und Sauce Diable Poitrine de poulet rôtie aux légumes d'été et sauce Diable	32€
GF	Slow-cooked lamb shoulder with smoked aubergine caviar, pine nuts and asparagus (Sharing option can be offered) Langsam gegarte Lammschulter mit geräuchertem Auberginenkaviar, Pinienkernen und Spargel (Option zum Teilen kann angeboten werden) Épaule d'agneau mijotée au caviar d'aubergines fumées, pignons de pin et asperges (Possibilité de partager en option)	36€
GF	Beef fillet with red wine sauce, mashed potatoes and caramelized onions Rinderfilet mit Rotweinsauce, Kartoffelpüree und karamellisierten Zwiebeln Filet de boeuf sauce au vin rouge, purée de pommes de terre et oignons caramélisés	38€
	Tagliatelle with calamari, red pepper confit, garlic, parsley and gremolata Tagliatelle mit Tintenfisch, Paprika-Confit, Knoblauch, Petersilie und Gremolata Tagliatelles aux calamars, poivron rouge confit, ail, persil et gremolata	28€

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

VG GF	Baked aubergine stuffed with ratatouille Gebackene Auberginen gefüllt mit Ratatouille Aubergine au four farcie à la ratatouille	24€
V GF	Risotto with truffle and mushroom paste Risotto mit Trüffel und Pilzpaste Risotto à la pâte de truffe et de champignons	26€
VG GF	Chickpeas with spinach and Mediterranean herbs Kichererbsen mit Spinat und mediterranen Kräutern Pois chiches aux épinards et herbes méditerranéennes	20€

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DESSERTS
NACHSPEISEN
DESSERTS

V	Mill Feuille with vanilla cream and icing sugar Mühle Feuille mit Vanille Creme und Puderzucker Mille- Feuille avec crème vanille et sucre glace	14€
V	Profiterole with hot chocolate and vanilla cream Profiterole mit heißer Schokolade und Vanillecreme Profiterole au chocolat chaud et crème vanille	14€
V	Crème Brûlée Crème Brûlée Crème Brûlée	14€
V	Vegan chocolate Brownies Vegane Schokoladen-Brownies Brownie vegan au chocolat	14€
DF	Seasonal fruits Saisonale Früchte Fruits de saison	14€
VG	Ice cream selection vanilla, chocolate, strawberry, banana, pistachio, salted caramel Auswahl mit Eisgeschmack Vanille, Schokolade, Erdbeere, Banane, Pistazie, gesalzenes Karamell Assortiment de glaces vanille, chocolat, fraise, banane, pistache, caramel beurre salé	14€

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VEGETARIAN & VEGAN OPTIONS

STARTERS VORSPEISE ENTRÉES

VG	Baked carrots with hummus cream and garlic gremolata Gebackene Karotten mit Humuscreme und Knoblauchgremolata Carottes au four avec crème de houmous et gremolata à l'ail	24€
V GF	Beetroot salad with summer berries and "anthotyro" cheese Rote-Bete-Salat mit Sommerbeeren und "Anthotyro" -Käse Salade de betteraves aux baies d'été et fromage "Anthotyro"	17€

MAIN COURSES HAUPTGÄNGE PLATS PRINCIPAUX

VG GF	Baked aubergine stuffed with ratatouille Gebackene Auberginen gefüllt mit Ratatouille Aubergine au four farcie à la ratatouille	24€
VG GF	Chickpeas with spinach and Mediterranean herbs Kichererbsen mit Spinat und mediterranen Kräutern Pois chiches aux épinards et herbes méditerranéennes	20€
V GF	Risotto with truffle and mushroom paste Risotto mit Trüffel und Pilzpaste Risotto à la pâte de truffe et de champignons	26€

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DESSERTS
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DESSERTS

V	Crème Brûlée Crème Brûlée Crème brûlée	14€
VG	Vegan chocolate Brownies Vegane Schokoladen-Brownies Brownies au chocolat vegan	14€
VG	Seasonal fruits Saisonale Früchte Fruits de saison	14€
V	Sorbet selection Lemon, Strawberry, Mango Sorbet-Auswahl Zitrone, Erdbeere, Mango Sélection de sorbets citron, fraise, mangue	14€

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TODDLER'S MENU
TODDLER'S MENÜ
MENU DES TOUT PETITS

VG GF DF	Cream of potato, leek and zucchini Sahne mit Kartoffeln, Lauch und Zucchini Purée de pommes de terre, poireaux et courgettes	10€
GF DF	Cream of chicken, potato and zucchini Sahne von Huhn, Kartoffel und Zucchini Purée de poulet, pommes de terre et courgettes	10€
GF DF	Cream of cod fillet, zucchini and broccoli Kabeljaufilet, Zucchini und Brokkoli pürrieren Purée de filet de morue, courgettes et brocolis	10€
VG GF DF	Fruit puree of peach, apple and apricot Fruchtpüree mit Pfirsich, Apfel und Aprikose Purée de fruits pêche, pomme et abricot	10€

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KIDS MENU
KINDERMENÜ
MENU POUR ENFANTS

STARTERS
STARTER
ENTRÉES

V	Vegetable veloute with croutons Gemüse Veloute mit Croutons Veloute de légumes aux crotons	8€
V GF	Mini green salad with cherry tomatoes mayonnaise dressing Mini grüner Salat mit Kirschtomaten Mayonnaise Dressing Mini salade verte avec vinaigrette mayonnaise aux tomates cerises	9€
VG	Mini salad with couscous, peas, tomato, carrot and green beans Minisalat mit Couscous, Erbsen, Tomaten, Karotten und grünen Bohnen Mini salade de couscous, pois, tomate, carotte et haricots verts	9€
V	Beetroot salad with summer berries and "anthotyro" cheese Rote-Bete-Salat mit Sommerbeeren und "Anthotyro" -Käse Salade de betteraves aux baies d'été et fromage "Anthotyro"	9€
	Beef "patties" with tomato sauce and peach chutney Rindfleischpastetchen mit Tomatensauce und Pfirsichchutney "Galettes" de bœuf sauce tomate et chutney de pêches	12€

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MAIN COURSES
HAUPTGÄNGE
PLATS PRINCIPAUX

DF GF	Baked eggplant stuffed with vegetable ratatouille Gebackene Auberginen gefüllt mit Gemüse Ratatouille Aubergines au four farcies à la ratatouille de légumes	14€
	Kids beef burger with tomato, lettuce and French fries Kids Beef Burger mit Tomaten, Salat und Pommes Frites Burger de boeuf pour enfants avec tomate, laitue et frites	14€
GF	Grilled chicken with french fries Gegrilltes Hähnchen mit Pommes Poulet grillé accompagné de frites	14€
GF	Fried sea bass with steamed vegetables Gebratener Wolfsbarsch mit gedämpftem Gemüse Loup de mer frit et légumes vapeur	14€
DF	Pasta with tomato sauce or Bolognese Pasta mit Tomatensauce oder Bolognese Pâtes à la sauce tomate ou bolognaise	14€

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DESSERTS
NACHSPEISEN
DESSERTS

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|------|---|----|
| V | Kids profiterole topped with warm chocolate, vanilla cream
Kinder Profiterole mit warmer Schokolade, Vanillecreme gekrönt
Profiterole pour enfants garnie de chocolat chaud, crème à la vanille | 9€ |
| V | Ice cream selection
vanilla, chocolate, strawberry, banana, pistachio, salted caramel
Auswahl mit Eisgeschmack
Vanille, Schokolade, Erdbeere, Banane, Pistazie, gesalzenes Karamell
Assortiment de glaces
vanille, chocolat, fraise, banane, pistache, caramel beurre salé | 9€ |
| V GF | Chocolate fondue with fruits
Schokoladenfondue mit Früchten
Fondue au chocolat et fruits frais | 9€ |

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