

DINNER MENU

SEASONS
INSPIRED GLOBAL TASTES

Seasons takes market-fresh produce and seafood, adds herbs and spices from around the world, and marries it all with a delightful splash of inspiration. The result is our à la carte menu starring Mediterranean dishes touched with aromatic Asian flavours and vibrant Latin American influences.

STARTERS

VG	Tomato gazpacho, summer flavors, olive oil <i>Tomaten-Gazpacho, Sommer-Aromen, Olivenöl</i> <i>Gazpacho de tomates, saveurs d'été, huile d'olive</i>	22€
VG	Guacamole with pistachio, jalapeno peppers and crunchy tortillas <i>Guacamole mit Pistazien, Jalapeno-Paprika und knusprigen Tortillas</i> <i>Guacamole avec pistaches, piments jalapeno et tortillas croustillantes</i>	19€
V	Burrata with summer stone fruits and lime <i>Burrata mit sommerlichen Steinfrüchten und Limette</i>	20€
GF*	<i>Burrata aux fruits d'été et au citron vert</i>	
V	Tomato salad with mango and avocado <i>Tomatensalat mit Mango und Avocado</i> <i>Salade de tomates avec mangue et avocat</i>	20€
VG	Super Food Salad with quinoa, cabbage, kale, pumpkin seeds, avocado and edamame <i>Super Food Salat mit Quinoa, Kohl, Grünkohl, Kürbiskernen, Avocado und Edamame</i> <i>Salade Super Food avec quinoa, chou, chou frisé, graines de citrouille, avocat et edamame</i>	16€
GF*		
DF	Sea bass ceviche, watermelon, serrano chili, avocado and cilantro <i>Seebarsch-Ceviche, Wassermelone, Serrano-Chili, Avocado und Koriander</i> <i>Ceviche de bar, pastèque, piment serrano, avocat et coriandre</i>	16€

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

STARTERS

DF	Tuna tartar, avocado, spicy radish, ginger marinade	22€
	<i>Thunfisch-Tartar, Avocado, scharfer Rettich, Ingwermarinade</i>	
	<i>Tartare de thon, avocat, radis épicé, marinade au gingembre</i>	
DF	Crispy shrimp satay with mango chutney	22€
	<i>Knuspriger Garnelen-Satay mit Mango-Chutney</i>	
	<i>Satay de crevettes croustillantes avec chutney de mangue</i>	
	Spiced chicken samosas with coriander sauce	22€
	<i>Gewürzte Hähnchen-Samosas mit Koriandersauce</i>	
	<i>Samosas au poulet épicé avec sauce à la coriandre</i>	
V	Black truffle pizza with fontina cheese	22€
	<i>Schwarze Trüffelpizza mit Fontina-Käse</i>	
	<i>Pizza à la truffe noire et au fromage fontina</i>	
DF	Spicy salmon with crispy rice	22€
	<i>Pikanter Lachs mit knusprigem Reis</i>	
	<i>Saumon épicé avec riz croustillant</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

MAIN COURSES

	Spinach risotto with scallops, yuzu mayo and crispy chili oil	18€
	<i>Spinatrisotto mit Jakobsmuscheln, Yuzu-Mayo und knusprigem Chili-Öl</i>	
	<i>Risotto aux épinards avec noix de Saint-Jacques, mayo au yuzu et huile de piment croustillante</i>	
VG GF*	Oven roasted cauliflower with cauliflower couscous, spearmint tzatziki and dukkah	18€
	<i>Gebratener Blumenkohl mit Blumenkohl-Couscous, Minz-Tzatziki und Dukkah</i>	
	<i>Chou-fleur rôti au four avec couscous de chou-fleur, tzatziki à la menthe verte et dukkah</i>	
	Spiced crusted sea bass, sweet and sour broth and vegetables	18€
	<i>Gewürzkrusteter Wolfsbarsch, süß-saure Brühe und Gemüse</i>	
	<i>Bar en croûte d'épices, bouillon aigre-doux et légumes</i>	
DF	Roasted cod, summer zucchini, Aleppo pepper, shiitake mushrooms and sweet garlic broth	16€
	<i>Gebratener Kabeljau, Sommerzucchini, Aleppo-Pfeffer, Shiitake-Pilze und süße Knoblauchbrühe</i>	
	<i>Cabillaud rôti, courgettes d'été, piment d'Alep, champignons shiitake et bouillon à l'ail doux</i>	
	Sesame crusted salmon, heirloom tomatoes, and miso yuzu broth, served with ginger rice	18€
	<i>Lachs in Sesamkruste, Tomaten und Miso-Yuzu-Brühe, serviert mit Ingwerreis</i>	
	<i>Saumon en croûte de sésame, tomates anciennes et bouillon miso yuzu, servi avec du riz au gingembre</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

MAIN COURSES

Casarecce Pasta with seafood, bouillabaisse sauce and tomato-cashe nuts pesto 18€

Casarecce Nudeln mit Meeresfrüchten, Bouillabaisse-Sauce und Tomaten-Baschnuss-Pesto

Casarecce Pâtes aux fruits de mer, sauce bouillabaisse et pesto de tomates et de noix de cajou

Pan roasted pork braccolina with kimchi, crispy panko, and corn crème 18€

Gebratene Schweinefleisch-Braccolina mit Kimchi, knusprigem Panko und Mais-Crème

Porc braccolina rôti à la poêle avec kimchi, panko croustillant et crème de maïs

Parmesan crusted chicken, baby artichokes, basil-lemon sauce 16€

Hähnchen in Parmesankruste, Baby-Artischocken, Basilikum-Zitronen-Sauce

Poulet en croûte de parmesan, petits artichauts, sauce basilic-citron

Pepper crusted beef tenderloin, carrot with miso mustard sauce 18€

Rinderlende in Pfefferkruste, Karotte mit Misosenfsauce

Filet de bœuf en croûte de poivre, carottes avec sauce miso à la moutarde

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

DESSERTS

V	Cheesecake a la crème fraiche, with forest fruits <i>Käsekuchen a la Crème fraîche, mit Waldfrüchten</i> <i>Cheesecake à la crème fraiche, avec fruits des bois</i>	23€
V	Sticky toffee pudding with vanilla ice cream and caramelized pop corn <i>Sticky Toffee Pudding mit Vanilleeis und karamellisiertem Popcorn</i> <i>Pudding au caramel collant avec glace à la vanille et popcorn caramélisé</i>	22€
V	Profiterole Gianduja <i>Profiterole Gianduja</i> <i>Profiterole Gianduja</i>	21€
VG GF*	Caramelized apple with passion fruit and raspberry <i>Karamellierter Apfel mit Passionsfrucht und Himbeere</i> <i>Pomme caramélisée aux fruits de la passion et à la framboise</i>	21€

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

DESSERTS

VG	Fresh fruit salad <i>Frischer Obstsalat</i> <i>Salade de fruits frais</i>	12€
V	Ice cream selection (Vanilla, chocolate, strawberry, banana) Auswahl <i>an Eiscreme</i> <i>(Vanille, Schokolade, Erdbeere, Banane)</i> <i>Sélection de glaces</i> <i>(Vanille, chocolat, fraise, banane)</i>	3€
VG	Sorbet selection (Lime, mango, apple) <i>Sorbet-Auswahl</i> <i>(Limette, Mango, Apfel)</i> <i>Sélection de sorbets</i> <i>(citron vert, mangue, pomme)</i>	5€

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Vegan Menu

STARTERS

	Tomato gazpacho with summer vegetables, berries and olive oil	14€
	<i>Tomatengazpacho mit Sommergemüse, Beeren und Olivenöl</i>	
	<i>Gaspacho de tomates aux légumes d'été, baies et huile d'olive</i>	
	Guacamole with pistachio, jalapeno peppers and crunchy tortillas	14€
	<i>Guacamole mit Pistazien, Jalapeno-Paprika und knusprigen Tortillas</i>	
	<i>Guacamole avec pistaches, piments jalapeno et tortillas croustillantes</i>	
	Tomato salad with mango, avocado, Jalapeno peppers and Carasau bread	14€
	<i>Tomatensalat mit Mango, Avocado, Jalapeno-Paprika und Carasau-Brot</i>	
	<i>Salade de tomates avec mangue, avocat, piments Jalapeno et pain Carasau</i>	
GF*	Super Food Salad with quinoa, cabbage, kale, pumpkin seeds, avocado and edamame cucumber	14€
	<i>Super Food Salat mit Quinoa, Kohl, Grünkohl, Kürbiskernen, Avocado und Edamame-Gurke</i>	
	<i>Salade Super Food avec quinoa, chou, chou frisé, graines de citrouille, avocat et concombre edamame</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Vegan Menu

MAIN COURSES

	Spinach risotto with mushrooms, yuzu mayo and crispy chili oil	14€
	<i>Spinatrisotto mit Champignons, Yuzu-Mayo und knusprigem Chili-Öl</i>	
	<i>Risotto d'épinards aux champignons, mayo au yuzu et huile de chili croustillante</i>	
GF*	Oven roasted cauliflower with cauliflower couscous, spearmint tzatziki and dukkah	18€
	<i>Gebratener Blumenkohl mit Blumenkohl-Couscous, Minz-Tzatziki und Dukkah</i>	
	<i>Chou-fleur rôti au four avec couscous de chou-fleur, tzatziki à la menthe verte et dukkah</i>	18€
	Casarecce Pasta with seasonal vegetables and tomato-cashew pesto	
	<i>Casarecce Nudeln mit Gemüse der Saison und Tomaten-Cashew-Pesto</i>	
	<i>Pâtes Casarecce aux légumes de saison et au pesto de tomates et noix de cajou</i>	

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Vegan Menu

DESSERTS

VG GF*	Caramelized apple with passion fruit and raspberry <i>Karamellierter Apfel mit Passionsfrucht und Himbeere</i> <i>Pomme caramélisée aux fruits de la passion et à la framboise</i>	14€
	Fresh fruit salad <i>Frischer Obstsalat</i> <i>Salade de fruits frais</i>	10€
	Sorbet selection (Lime, mango, apple) <i>Sorbet-Auswahl</i> <i>(Limette, Mango, Apfel)</i> <i>Sélection de sorbets</i> <i>(citron vert, mangue, pomme)</i>	5€

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Kids Menu

TODDLER'S MENU

VG	Cream of green vegetables and olive oil	10€
GF*	<i>Crème aus grünem Gemüse und Olivenöl</i> <i>Crème de légumes verts et huile d'olive</i>	
DF	Cream of chicken, potato, carrots and celery	10€
GF*	<i>Hühnercreme, Kartoffeln, Karotten und Sellerie</i> <i>Crème de poulet, pommes de terre, carottes et céleri</i>	
DF	Cream of poached fish fillet, zucchini, carrots and potatoes	10€
GF*	<i>Crème vom fischfillet, zucchini, karotten und kartoffeln</i> <i>Velouté de filet de poisson poché, courgettes, carottes et pomme de terre</i>	
VG	Cream of seasonal fruits	10€
GF*	<i>Saisonaler fruchte</i> <i>Velouté de fruits de saison</i>	

All of our "Toddler's menu" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

Kids Menu

STARTERS

- | | | |
|-----------|--|-----|
| V | Tomato salad with mango and avocado
<i>Tomatensalat mit Mango und Avocado</i>
<i>Salade de tomates avec mangue et avocat</i> | 10€ |
| V | Kids spring rolls with sweet chili sauce
<i>Kinder-Frühlingsrollen mit süßer Chilisauce</i>
<i>Rouleaux de printemps pour enfants avec sauce chili douce</i> | 10€ |
| VG
GF* | Superfood salad with quinoa, cabbage, kale,
pumpkin seeds, avocado and edamame
<i>Superfood-Salat mit Quinoa, Kohl, Grünkohl, Kürbiskernen,
Avocado und Edamame</i>
<i>Salade de super-aliments avec quinoa, chou, chou fris ,
graines de citrouille, avocat et edamame</i> | 10€ |

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*

MAIN COURSES

	Sesame-crusted salmon, heirloom tomatoes, and miso yuzu broth served with plain rice	22€
	<i>Lachs in Sesamkruste, Tomaten und Miso-Yuzu-Brühe, serviert mit Naturreis</i>	
	<i>Saumon en croûte de sésame, tomates anciennes et bouillon de miso yuzu, servi avec du riz ordinaire</i>	
	Parmesan-crusted chicken, baby artichokes and basil-lemon	19€
	<i>Hähnchen in der Parmesankruste, Baby-Artischocken und Basilikum-Zitrone</i>	
	<i>Poulet en croûte de parmesan, petits artichauts et basilic-citron</i>	
	Casarecce pasta with seasonal vegetables	20€
VG	<i>Casarecce-Nudeln mit Gemüse der Saison</i>	
	<i>Pâtes Casarecce aux légumes de saison</i>	
	Kids beef burger with tomato, lettuce, cheddar cheese and french fries	20€
	<i>Kinder-Rindfleisch-Burger mit Tomate, Salat, Cheddar-Käse und Pommes frites</i>	
	<i>Kids beef burger avec tomate, laitue, cheddar et frites</i>	
	Pizza margarita with mozzarella and tomato sauce	20€
V	<i>Margarita mit Mozzarella und Tomatensauce</i>	
	<i>Pizza margarita à la mozzarella et à la sauce tomate</i>	
	Penne pasta with tomato or Bolognese sauce	18€
	<i>Penne mit Tomaten- oder Bolognesesauce</i>	
	<i>Pâtes Penne avec sauce tomate ou bolognaise</i>	
	Fish croquets with fries	18€
	<i>Fischkroketten mit Pommes frites</i>	
	<i>Croquets de poisson avec frites</i>	
	Chicken nuggets with fries	18€
	<i>Chicken Nuggets mit Pommes frites</i>	
	<i>Nuggets de poulet avec frites</i>	
	<i>Although all due care is taken, dishes may still contain ingredients that are not set out 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.</i>	

V Vegetarian Option / GF Gluten Free Option / VG Vegan Option

DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option

Kids Menu

DESSERTS

V	Profiterole Gianduja <i>Profiterole Gianduja</i> <i>Profiterole Gianduja</i>	14€
VG GF*	Kids fruit salad <i>Kinder-Obstsalat</i> <i>Salade de fruits pour enfants</i>	10€
GF*	Ice cream selection (Vanilla, chocolate, strawberry, banana) <i>Auswahl an Eiscreme</i> <i>(Vanille, Schokolade, Erdbeere, Banane)</i> <i>Sélection de glaces</i> <i>(Vanille, chocolat, fraise, banane)</i>	3€
GF	Sorbet selection (Lime, mango, apple) <i>Sorbet-Auswahl</i> <i>(Limette, Mango, Apfel)</i> <i>Sélection de sorbets</i> <i>(citron vert, mangue, pomme)</i>	5€

Although all due care is taken, dishes may still contain ingredients that are not set out 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.

*V Vegetarian Option / GF Gluten Free Option / VG Vegan Option
DF Dairy Free Option / (*) May contain traces / EF Egg-Free Option*