

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	24€
	Tomaten-Gazpacho, Sommeraromen, Olivenöl Gaspacho de tomates, saveurs estivales, huile d'olive	
VG	Guacamole with pistachio, jalapeno peppers	20€
*GF	and crunchy tortillas	
	Guacamole mit Pistazien, Jalapenopfeffer und knusprigen Tortillas Guacamole aux pistaches, piments jalapenos et tortillas croustillantes	
V	Burrata, summer stone fruits, shiso and lime	21€
GF	Burrata, sommerliches Steinobst, Shiso und Limette Burrata, fruits d'été à noyau, shiso et citron vert	
V	Tomato salad with mango and avocado	18€
	Tomatensalat mit Mango und Avocado Salade de tomates à la mangue et à l'avocat	
VG	Super Food Salad with quinoa, cabbage, kale,	24€
*GF	pumpkin seeds, avocado and edamame	
	Super Food Salat mit Quinoa, Kohl, Grünkohl, Kürbiskernen, Avocado und Edamame Salade Super Food avec quinoa, chou, chou frisé, graines de citrouille, avocat et edamame	

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STARTERS

GF*	Sea bass ceviche, watermelon, serrano chili,	21€
DF	avocado and cilantro Wolfsbarsch-Ceviche, Wassermelone, Serrano-Chili, Avocado und Koriander Ceviche de bar, pastèque, piment serrano, avocat et coriander	
DF	Tuna tartar, avocado, spicy radish, ginger marinade Thunfischtatar, Avocado, scharfer Rettich, Ingwermarinade Tartare de thon, avocat, radis épicé, marinade au gingembre	24€
DF	Crispy shrimp satay with sweet and sour sauce Knuspriger Garnelen-Saté mit Süß-Sauer-Sauce Saté de crevettes croustillantes à la sauce aigre-douce	21€
V	Black truffle pizza with fontina cheese Schwarze Trüffelpizza mit Fontina-Käse Pizza à la truffe noire et fromage fontina	22€
	Spiced chicken samosa with coriander sauce Gewürzte Hühner-Samosa mit Koriandersoße Samosa de poulet épicé avec sauce à la coriandre	26€

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MAIN COURSES

- V **Corn risotto, verbena, and pickled** 28€
GF* **shiitake mushrooms**
Maisrisotto, Eisenkraut und eingelegte Shiitake-Pilze
Risotto de maïs, verveine et champignons shiitake
marinés
- VG **Oven roasted cauliflower with Tahini-lemon sauce** 17€
GF* Im Ofen gerösteter Blumenkohl mit Tahini-Zitronensauce
Choux-fleur rôti au four avec sauce tahini-citron
- Spiced crusted amberjack, sweet and sour broth
and vegetable** 30€
Gewürzte Bernsteinmakrele, süß-saure Brühe und
Gemüse
Sériole en croûte épicée, bouillon aigre-doux et légume
- Roasted cod, summer zucchini, Aleppo pepper,
shiitake mushrooms and sweet garlic broth** 32€
Gebratener Kabeljau, Sommerzucchini, Aleppo-Pfeffer,
Shiitake-Pilze und süße Knoblauchbrühe
Cabillaud rôti, courgettes d'été, piment d'Alep, shiitakes
et bouillon à l'ail doux

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MAIN COURSES

GF*	Casarecce Pasta with seafood and tomato cashew nuts pesto	30€
	Casarecce Pasta mit Meeresfrüchten und Tomaten-Cashewnüsse-Pesto	
	Pates casarecce aux fruits de mer et Pesto de tomate aux noix de cajou	
	Pan roasted pork filet with kimchi, crispy panko, and corn crème	36€
	Gebratenes Schweinefilet mit Kimchi, knusprigem Panko und Maiscrème	
	Filet de porc rôtie à la poêle avec kimchi, panko croustillant et crème de maïs	
	Parmesan crusted chicken, baby artichokes, basil-lemon sauce	32€
	Hühnerfleisch in Parmesankruste, Artischocken, Basilikum-Zitronen-Sauce	
	Poulet en croûte de parmesan, petits artichauts, sauce basilic-citron	

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MAIN COURSES

**Pepper crusted beef tenderloin, carrot with miso
mustard sauce** 38€

Rinderfilet in Pfefferkruste, Karotte mit Miso-Senf-
Sauce

Filet de bœuf en croûte de poivre, carotte et sauce
moutarde miso

**Sesame crusted salmon, heirloom tomatoes,
and miso yuzu broth, served with ginger rice** 34€

Lachs in Sesamkruste, Tomaten und Miso-Yuzu-
Brühe, serviert mit Ingwerreis

Saumon en croûte de sésame, tomates anciennes et
bouillon miso yuzu, servi avec du riz au gingembre

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SIDES

VG	Ginger rice	10€
GF*	Ingwer-Reis	
	Riz au gingembre	
VG	French fries	10€
GF*	Les frites	
	Pommes frites	

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DESSERTS

- | | | |
|-----------|--|-----|
| V | Caramel mousse, with soft chocolate biscuit & caramelized pop corn | 14€ |
| | Karamellmousse mit weichem Schokoladenkeks und karamellisiertem Popcorn | |
| | Mousse au caramel, avec biscuit au chocolat moelleux & maïs soufflé caramélisé | |
| V | Baba au rum with exotic compote and whipped cream | 14€ |
| | Baba au Rum mit exotischem Kompott und Schlagsahne | |
| | Baba au rhum avec compote exotique et chantilly | |
| V | Amarena chocolate cake | 14€ |
| | Amarena Schokoladenkuchen | |
| | Gâteau au chocolat Amarena | |
| VG
GF* | Mojito melon with lime sorbet | 14€ |
| | Mojito-Melone mit Limettensorbet | |
| | Melon au mojito et sorbet citron vert | |

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DESSERTS

- VG **Antioxidant fruit salad with almonds, cherry sauce and mint leaves** 12€
Antioxidativer Obstsalat mit Mandeln, Kirschsauce und Minzblättern
Salade de fruits antioxydante aux amandes, sauce aux cerises et feuilles de menthe
- V **Ice cream selection (Vanilla, Chocolate, Strawberry, Banana)** 3€
Eis Auswahl
(Vanille, Schokolade, Erdbeere, Banane)
Sélection de glaces
(Vanille, Chocolat, Fraise, Banane)
- VG **Sorbet Selection (Lime, mango)** 5€
Sorbet-Auswahl
(Limette, Mango)
Sélection Sorbets
(citron vert, mangue)

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Vegan Menu

STARTERS

- | | | |
|-----|---|-----|
| VG | Tomato gazpacho, summer flavors, olive oil | 24€ |
| | Tomaten-Gazpacho, Sommeraromen, Olivenöl
Gaspacho de tomates, saveurs estivales, huile d'olive | |
| VG | Guacamole with pistachio, jalapeno peppers | 20€ |
| *GF | and crunchy tortillas | |
| | Guacamole mit Pistazien, Jalapenopfeffer und
knusprigen Tortillas
Guacamole aux pistaches, piments jalapenos et
tortillas croustillantes | |
| VG | Tomato salad with mango and avocado | 18€ |
| | Tomatensalat mit Mango und Avocado
Salade de tomates à la mangue et à l'avocat | |

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Vegan Menu

STARTERS

- | | | |
|-----------|---|-----|
| VG
GF* | Super Food Salad with quinoa, cabbage, kale,
pumpkin seeds, avocado and edamame
Super Food Salat mit Quinoa, Kohl, Grünkohl,
Kürbiskernen, Avocado und Edamame
Salade Super Food avec quinoa, chou, chou fris ,
graines de citrouille, avocat et edamame | 24€ |
| VG | Vegetables samosa with spicy onion chutney
and fresh mint
Gem sesamosa mit w rzigem Zwiebelchutney
und frischer Minze
Samosa de l gumes avec chutney d'oignon  pic 
et menthe fra che | 21€ |

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Vegan Menu

MAIN COURSES

V	Corn risotto, verbena, and pickled	28€
*GF	shiitake mushrooms	
	Maisrisotto, Eisenkraut und eingelegte Shiitake-Pilze	
	Risotto de maïs, verveine et champignons shiitake	
	marinés	
VG	Oven roasted cauliflower with Tahini-lemon	17€
*GF	sauce	
	Im Ofen gerösteter Blumenkohl mit Tahini- Zitron	
	Choux-fleur rôti au four et sauce tahini-citron	
VG	Casarecce Pasta with summer vegetables	30€
GF*	and tomato cashew nuts pesto	
	Casarecce-Nudeln mit Sommergemüse	
	und Tomaten-Cashewnuss-Pesto	
	Pâtes Casarecce aux légumes d'été et pesto	
	de tomates et noix de cajou	

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DESSERTS

VG	Mojito melon with lime sorbet	14€
GF*	Mojito-Melone mit Limettensorbet Melon au mojito et sorbet citron vert	
VG	Antioxidant fruit salad with almonds, cherry sauce and mint leaves	12€
	Antioxidativer Obstsalat mit Mandeln, Kirschsauce und Minzblätter Salade de fruits antioxydante aux amandes, sauce aux cerises et feuilles de menthe	
VG	Sorbet selection	5€
	(Lime, mango) Sorbet-Auswahl (Limette, Mango) Sélection Sorbets (citron vert, mangue)	

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Kids Menu

STARTERS

- VG **Mini tomato salad with cucumber, peppers** 10€
*GF **and olives**
DF Mini-Tomatensalat mit Gurke, Paprika und Oliven
Mini salade de tomates au concombre, poivrons
et olives
- V **Mini mixed salad with iceberg, cucumber,** 10€
*GF **corn, carrot and olive oil**
Mini gemischter Salat mit Eisberg, Gurke, Mais,
Karotte und Olivenöl
Mini salade mixte avec iceberg, concombre,
maïs, carotte et huile d'olive

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MAIN DISHES

DF *GF	Grilled amberjack with steamed vegetables and rice Gegrillter Bernsteinmakrele mit gedämpftem Gemüse und Reis Sériole grillé avec légumes vapeur et riz	26€
*GF	Grilled chicken with corn creme and olive oil lemon dressing Gegrilltes Hähnchen mit Maiscreme und Olivenöl-Zitronen-Dressing Poulet grillé avec crème de maïs et vinaigrette citron à l'huile d'olive	23€
	Kids beef burger with tomato, cheese, lettuce and French fries Kids Beef Burger mit Tomate, Salat und Pommes frites Burger de bœuf pour enfants avec tomate, laitue et frites	12€

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Kids Menu

MAIN DISHES

- V **Pizza margarita with mozzarella and tomato sauce** 12€
Pizza Margarita mit Mozzarella und Tomatensauce
Pizza margarita à la mozzarella et à la sauce tomate
- V **Penne pasta with tomato sauce** 12€
Penne-Nudeln mit Tomatensauce
Penne à la sauce tomate

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DESSERTS

V	Caramel mousse with caramelized popcorn Mauskaramell mit karamellisiertem Popcorn Mousse caramel et popcorn caramélisé	14€
VG GF*	Fruit salad with seasonal fruit Obstsalat mit Früchten der Saison Salade de fruits aux fruits de saison	10€
V	Ice cream selection (Vanilla, chocolate, strawberry, banana) Eisauswahl (Vanille, Schokolade, Erdbeere, Banane) Sélection de glaces (Vanille, Chocolat, Fraise, Banane)	3€

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Kids Menu

TODDLER'S MENU

VG	Cream of green vegetables, rice and olive oil	10€
*GF	Crème aus grünem Gemüse, Reis und Olivenöl Crème de légumes verts, riz et huile d'olive	
*GF	Cream of chicken, potato and carrots	10€
DF	Crème aus Huhn, Kartoffeln und Karotten Crème de poulet, pommes de terre et carottes	
*GF	Cream of poached fish fillet, zucchini, carrots	10€
DF	and potatoes Crème aus pochiertem Fischfilet, Zucchini, Karotten und Kartoffeln Velouté de filet de poisson poché, courgettes, carottes et pommes de terre	
V	Cream of seasonal fruits and biscuits	10€
	Crème aus saisonalen Früchten und Keksen Crème de fruits de saison et biscuits	

All of our "Ikos Porto Petro Baby" choices have been prepared with fresh ingredients & virgin olive oil with no salt or pepper added.

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