



VIEW RESTAURANT
& LOUNGE

Appetizers

SEAFOOD

PINK PRAWN SALAD avocado, romaine lettuce, quail egg, tobiko roe	15	LOBSTER MEAT SALAD avocado, red caviar, homemade mayonnaise, cucumber, celery	22
SCALLOPS & PRAWNS honey and lime glaze, celery root puree	17	GRILLED OCTOPUS potato-onion puree, spicy olive tapenade	17
PRAWN JULIENNE creamy lobster bisque, Parmesan	16	LOBSTER RAVIOLI bisque sauce	19
WARM SEAFOOD SALAD octopus, prawns, mussels, calamari	18	VOLCANO ROLL lobster meat, Japanese mayonnaise, avocado	19

COLD APPETIZERS

BALTIC BRUSCHETTA house made rye bread, salted anchovy, quail eggs, cucumber, anchovy sauce	9
MATJES HERRING FILLET potato puree, quail egg, cottage cheese, sour cream	9
RABBIT & DUCK PATE forest berries marmalade, homemade brioche	9
BEEF NIKKEI ROLL premium beef, truffle caviar	13

RAW BAR

VENISON TARTARE truffle mayonnaise, quail egg, capers, shallot, calvados	18
HAWAIIAN POKE tuna, salmon, avocado, sushi rice, mango, sesame oil, soy sauce	15
PERUVIAN CEVICHE sea bass, salmon, prawns, mango	15

SOUPS

CREAMY BALTIC CHOWDER fish, seafood, vegetables	14	TOM YUM GOONG seafood mix, noodles, eggs	14
LAMB GOULASH vegetables, crème fraîche, pesto	9	CREAM OF PORCINI sauteed porcini, truffle oil, croutons	8

WARM APPETIZERS

FOIE GRAS ESCALOPE braised pear, brioche, apple sauce	14
MUSHROOM JULIENNE forest mushrooms, Comté cheese, Béchamel sauce	14
SAVOY CABBAGE ROLLS veal meat staffing, basil cream sauce, tomato salsa	12
PEKING DUCK RAVIOLI duck broth	12

WARM SALADS

SMOKED STURGEON salmon caviar, poached egg, Amandine potatoes, horseradish sauce	16
ROAST BEEF vegetable Julienne, soya sprouts and beans, oyster sauce	16
SMOKED DUCK BREAST beluga lentils, spiced pumpkin, sea buckthorn marmalade	17

Main Courses

SEAFOOD

LOBSTER THERMIDOR Bechamel, Dijon mustard, shallots, champignons, cognac, Parmesan	38	SEAFOOD MIX tiger prawns, scallops, black mussels, calamari, octopus	35
GRILLED OCTOPUS potato-onion puree, spicy olive tapenade	28	JUMBO KING PRAWNS grilled pineapple, quinoa, mango sauce	28

FISH

SEA BASS WITH PRAWNS Argentinian rose prawns, potato puree, zucchini pappardelle, bouillabaisse sauce	28
PIKE PERCH FILLET mussel sauce, mashed potatoes, spinach, fennel confit	25
STURGEON FILLET eggplant tempura, tomato salsa, Mozzarella, Parmesan, Greek yogurt sauce	28
MONKFISH FILLET mini potato fondants, creamy bisque sauce	36

MEAT

VENISON TENDERLOIN truffle mashed potatoes, caramelized shallot, cherry sauce	36
FILET MIGNON & FOIE GRAS Argentinean beef, sauteed Portobello, orzotto with spinach, pine nuts	36
BEEF STROGANOFF premium beef, pearl barley with mushrooms, gherkins	25
IRISH LAMB FILLET carrot-sweet potatoe puree, blueberry & gorgonzola cream sauce	28
BARBARY DUCK fondant potatoes, cider sauce with lingonberries and vanilla, caramelized pear	25

JOSPER GRILLED BURGERS

PREMIUM BEEF RIB-EYE Cheddar, pickles, tomato, crispy bacon, BBQ sauce	15	TUNA PITA cucumber tartar, pickled red onions	15
IRISH LAMB pickled red onion, tomatoes, red cheddar, Romaine leaves, yogurt sauce	15	SURF & TURF premium beef, tiger prawns, sea scallops, cocktail sauce	20

View with taste

Josper Steaks

BEEF TENDERLOIN, ARGENTINA 200 g	35	BEEF RIB-EYE, ARGENTINA 250 g	35
BLACK ANGUS, USA 250 g	35	LAMB RUMP STEAK, IRELAND 200 g	35
SURF&TURF, PRAWNS, SCALLOPS, RIB-EYE	40		

Our steaks are served with fried mushrooms, baked potatoes and sauce of your choice



SAUCE CHOICE
red wine sauce
creamy mixed pepper sauce
our BBQ sauce
"Cafe de Paris" butter

EXTRA SIDE DISHES
"Reblochon" mashed potatoes
buttered baby spinach
grilled young vegetables
green asparagus

4


Vegetarian Menu

APPETIZERS

FRIED CAMEMBERT beetroot carpaccio, orange marmalade	9	AVOCADO TARTAR mango, sushi rice, sesame seeds 	10
BLUE CHEESE PUDDING pears, beets, orange, croutons	9	TOFU SALAD pearl barley, zucchini, olives, sun-dried tomatoes 	10
BEEF SALAD salad leaves, pear, orange segments, blue cheese sauce	10		

MAINS

VEGGIE PITA-BURGER grilled vegetables, dried tomatoes, tempura vegetables, Mozzarella, pesto	12	BEAN RAGOUT chickpeas, spanish beans, cherry tomatoes, sweet corn and goat cheese cream	12
MUSHROOM RAVIOLI Parmesan, creamy mushroom sauce	12	YASAY MAKI avocado, cucumber, seaweed 	8
MUSHROOM JULIENNE creamy mashed potatoes, Comté cheese	14	EGGPLANT TEMPURA WITH NUT CRUST Mozzarella, tomato salsa, home-made pesto	12

 – dishes suitable for vegans

€ - Prices are in EUR and inclusive of 21% VAT