



CHIO AACHEN MENU

SUNDAY, 7TH OF JULY



STARTER OF THE DAY

FRIED SCALLOPS ON CAULIFLOWER
WITH EGG VINAIGRETTE AND DATE TOMATOES
WITH ROASTED ALMONDS

BBQ BEEF TARTARE
WITH CORNCREAM AND ROASTED BREAD CHIP

ANTIPASTI STATION

PROSCIUTTO DI PARMA | BONE-IN HAM
WITH DIFFERENT KIND OF MELONS, PICKLED VEGETABLES,
MOZZARELLA, FRESH TOMATOES,
OLD BALSAMICO, OLIVE OIL, FLEUR DE SEL

DAILY RECOMMENDATION

PASTRAMI

SALAD BAR

**CRISP LETTUCE, SLICED CUCUMBER,
CARROT STRIPS, SELECTION OF DRESSINGS**

**POINTED CABBAGE SALAD
CHICK PEAS AND BELL PEPPER SALAD**

DESSERTS

BERRY BUFFET
VANILLA SAUCE | ORANGE SUGAR | WHIPPED CREAM
CARAMELIZED SUNFLOWER SEEDS

SELECTION OF TARTES AND PASTRY

**ICE CREAM DISPLAY
SELECTION OF ICE CREAM**

WARM DESSERT

KAISERSCHMARRN
WITH APPLE COMPOTE AND VANILLA ICE CREAM

DESSERT IN A GLAS

CREME ANGLAISE
WITH BLACK CURRANTS

US SPECIAL

DOUBLE CHOCOLATE CHEESECAKE

LATE NIGHT CHEESEBOARD

BRIE DE MEAUX | COMTE | MIMOLETTE | GOATS CHEESE
MOUNTAIN CHEESE | REBLOCHON
SERVED WITH FIG MUSTARD, FRESH GRAPES
WALNUTBREAD

MEDITERRANEAN

PASTA

WITH TRUFFLE FOAM OR VEGGIE BOLOGNESE

LINGUINE

WITH BEEF FILLET STRIPES AND MUSHROOMS

USA

BEEF FILET

WITH TRUFFLE CRUMBLE OR HERB CRUMBLE;
SMOKEY BBQ SAUCE, FRIED POLENTA, SWEET POTATOE PUREE,
ARTICHOKE VEGETABLES

ROAST BEEF IN A COFFEE PEPPER RUB,

ROASTED POTATOES, HORSERADISH CREAM AND BACON BEANS

ASIA

RICE NOODLES

WITH FRESH HERBS AND CRUNCHY VEGETABLES

COOKED IN SOY GINGER STOCK

OR IN SPICY KAFIR COCONUT LIME SAUCE

FRIED GOLDEN MACKEREL IN MISO MARINADE

VEGAN ALTERNATIVE

LENTILS DAL

ALPIN

WIENER SCHNITZEL

WITH POTATOE-CUCUMBER SALAD,
HAND-STIRRED CRANBERRIES AND LEMON

ALPINE BOUILLABAISSE

WITH ROOT BREAD AND PARSLEY ROUILLE

WINE SELECTION

VINTAGES RIESLING
DREISSIGACKER

2022 VINO NOBILE DI MONTEPULCIANO
LA BRACCESCA ANTINORI

2023 HAMPTON WATER ROSÉ
GERARD BERTRAND