



SPEISEKARTE | MENU

Wilder Salat
Früchte | Kerne | Hausdressing

€ 9,00 - 2250

*Wild green salad
Fruits | seed | homemade dressing*



Wähle dazu
Optionally with

Zusätzliche Preise
Additional Prices

4 argentinische Rotgarnelenschwänze | Kimchi-Sesam € 15,50 - 3875
4 roasted prawns | kimchi-sesame



Putenbruststreifen | Honig
Stripes of turkey breast | honey

€ 10,00 - 2500



Rinderstreifen | Harissa
Beef stripes | harissa

€ 13,50 - 3375



Carpaccio vom Rind
Pinienkerne | Rucola | Kirschtomate

€ 15,00 - 3750

*Beef carpaccio
Pine nuts | rocket | cherry tomatoes*

Kürbis-Ingwersuppe
Kürbiskerne | Kresse | Kürbiskernöl

€ 8,00 - 2000

*Pumpkin ginger soup
Pumpkin seeds | cress | pumpkin seed oil*



Rumpsteak vom Irischem Rind
Käuterbutter | Bratkartoffeln | Krautsalat

€ 34,00 - 7750

*Rumpsteak from Irish beef
Herbs butter | roasted potatoes | coleslaw*



PAY HERE WITH **MELIÄ**REWARDS POINTS
More information at reception.

250 = € / \$1

Kalbschnitzel € 25,00 - 6250
in Petersilien-Zitronenpanade
Portobellopilz | Kartoffel-Kapernkrusteln |
Schalottensauce

*Parsley and lemon breading veal escalope
Portobello mushroom | potato-caper crust | shallot sauce*



Wolfsbarschfillet € 28,00 - 7000
Kürbisrisotto | Vanilletomaten | Grana Padano

*Sea bass fillet
Pumpkin risotto | vanilla tomatoes | Grana Padano*



Hausgemachte Casarecce € 16,00 - 4000
Pilzragoût | Tomate | Grana Padano

*Homemade casarecce
Mushroom ragut | tomatoes | Grana Padano*



Hausgemachte Tagliatelle € 16,00 - 4000
Ragu alla Bolognese | Grana Padano

*Homemade tagliatelle
Bolognese sauce | Grana Padano*



Walnusskrokantparfait € 8,00 - 2000
Schokoladensauce | Apfel

*Walnut brittle parfait
Chocolate sauce | apple*



Karamelleis € 7,00 - 1750
Blaubeeren | Mandel

*Caramel ice cream
Blueberries | almond*



INNSiDE by Meliä
Wolfsburg