

# WATERSIDE

En Route To Koblenz, October 29, 2019

## MENU

Baked Seafood Crepe  
Lemon Hollandaise



Cream of Asparagus "Argenteuil"  
Toasted Almonds

\*Low-Sodium Soups and Plain Vegan Broth are available upon request



Baked Halibut Filet  
Mushroom-Tomato-Herb Crust, Potato & Leek Confit  
Champagne Beurre Blanc

- OR -

Pink-Roasted Pork Filet  
Cauliflower Purée, Baby Carrots, Olive Oil "Caviar" & Chives



Delice of Valrhona  
Chocolate Mousse & Raspberry



Affineur Goat Rollino, Dana Blue, Felsenkeller  
Affineur Weinkäse



Nut Cookies

### CONNOISSEUR WINE SELECTION

#### WHITE

Riesling, Heymann-Löwenstein, Grosse Lage  
Mosel 2014 | €80

#### RED

Torres "Mas Las Plana"  
Penedes 2012 & 2013 | €110

\*For additional Connoisseur or all-inclusive Wine Selections,  
please speak with your Sommelier.

### ALL INCLUSIVE WINE SELECTION

#### WHITE

Weissburgunder, Ziereisen  
Baden, Germany 2017

#### RED

Heideboden, Claus Preisinger  
Burgenland, Austria 2017

THESE SPECIAL SELECTIONS CREATED BY:  
EXECUTIVE CHEF | MIROSLAV BARTOS  
EXECUTIVE PASTRY CHEF | SAPTO WIBOWO

## SUPPLEMENTARY DINING CHOICES

### APPETIZER

Heirlooms Tomato Tartar  
Beetroot & Quail Egg, Potato Paper

### SALAD

Panache of Mixed Lettuce  
Champagne Dressing, Yellow Baby Tomatoes  
Radish Grapes & Caramelized Pistachio Nuts

### PASTA

Fettuccini Pasta "Alfredo"  
Cream Sauce, White Wine, Fresh Nutmeg & Parmesan Cheese

### LOCAL MAIN COURSE

Veal "Rheinish Style"  
Sautéed, Sliced Veal Tenderloin, Mushrooms, Creamy Sauce  
Rösti Potato Fries & Glazed Vegetables

### TRADITIONAL MAIN FARE

Golden Fried Chicken Parmigiana  
Mozzarella Cheese Tomato Sauce or  
Grilled Almo Beef Rib Eye Steak  
Rösti Potato Fries, Glazed Vegetables & Sauce Diablo

### DESSERT

Frankfurter Kranz Parfait  
Cherry Cardamom Ragout



Indicates Vegetarian selections and may include dairy products.

\*Upon request, dishes are available without sauce.

Main courses can be served as half portions.

Vegetables are also available steamed, without butter or salt.

\*Please inform your waiter if you have any food-related allergies or  
intolerances. Our well-trained staff can provide detailed information  
about Allergen related ingredients in our menu.