



### SEASONAL SPECIALTIES

### **STARTERS**

€14.00 WHISKY CREAM MUSSELS 🤎 🖥 Steamed mussels with a touch of cream & aged scotch whiskey Karma Lake of Menteith, Scotland UK

**CULINARY JOURNEY OF KARMA RESORTS** 

**♥ Wirsching Silvaner** 

€12.00 WELSH RAREBIT 🎉 🖥 melted sharp cheddar with Guinness, on artisan brown bread Karma St. Martin, Isles of Scilly, UK

€14.00

€12.00

€15.00

€16.00

€12.00

€22.00

€12.00 SPANISH CROQUETTES & Jabugo ham and bechamel fritters (5ea.)

Karma La Herriza, Andalusia, Spain ₽ Barón de Ley Reserva Rioja

€10.00 SAMOSAS 🎉 🖥 🥭 Indian fritters stuffed with spiced potatoes, peas, Accompanied with raita (3ea.)

Karma Udaipura, India **₱** Buitenverwachting Constantia

SAGANAKI 🌿 🖁 🥭 €9.00 Golden fried crispy, gooey creamy sheep's milk cheese,

Karma Minoan, Crete ☐ Karma Attitude

# Pickled ground vegetables and fruits, peppered lime yoghurt & dill air ♥ Castell Silvaner

TRUFFLED BURRATA 🖁 🥭 oasted tomatoes with Provençal herbs, and crisp basil leaves

P Buitenverwachting Constantia

#### **MAIN COURSES**

€16.00 VIC'S FISH & CHIPS 🎉 🖜 Signature beer battered Cod, coleslaw, chips, malt vinegar

ma Salford Hall, UK Hillinger Gelber Muskateller (BIO)

€19.00 AGNOLOTTI OSSO BUCCO 🖋 🖥 handmade pasta stuffed with tender veal shank in rich ragu Karma Borgo di Colleoli, Tuscany, Italy

**♥** Karma Chianti

€15.00 BAVARIA BURGER 🖋 🖚 🖥

€19.00

€28.00

€2.50

Emmental & Obazda cheeses, with crispy onion, lettuce, & tomato, on brioche bun, choice of French fries or salad *Karma Bavaria, Germany* 

SLOW BRAISED LAMB SHANK Infused with Mediterranean herbs and spices, roasted potatoes, and goat cheese crumbs

☐ Château de Paillet

ENTRECÔTE GRATIN DAUPHINOIS 🖥 Rib eye steak, with au gratin potatoes, and fresh thyme butter

Karma Chateau de Samary, France

☐ Château Grand Corbin Despagne Grand Cru 2018

## **MAIN COURSES**

**STARTERS** 

and olive oil

**♥ Karma Attitude** 

**₱** Burgerspital Riesling

PERUVIAN TIRADITO 🍽 🕝

PReichsrat Von Buhl Pinot Blanc

KARMASEE WELLNESS SALAD A

APPLE AND HORSERADISH SOUP 🎜 🖥

Seasonal apples pureed with spicy turnips,

Tender lettuce & spinach leaves, beet root, carrots, avocado, cherry tomatoes, strawberries, balsamic vinegar,

Thin slices of fish marinated in lime, green chilies, cilantro, red onion, avocado and creamy corn

DOUBLE SMOKED SCHLIERSEE TROUT \*

BAVARIAN SUMMER BLACK TRUFFLE RISOTTO €18.00 Crème fraiche and parmesan chips

**₱** Condado de Oriza

GERMAN WHITE BEEF €24 00 Grilled with herb butter, roasted potatoes, tender greens,

and dark demi-glace

<sup>♥</sup> Karma Malepère

SAIBLING FROM THE SCHLIERSEE LAKE \*\*\* Baked with butter, wild yellow cauliflower, mashed potatoes,

fine herb sauce

₱ Karma Rosé

**DUCK BREAST MAGRET** €21.00 Roasted in cast iron pan, with candied pears and

forest fruits in white wine, creamy purple carrot puree

**♥** Château de Paillet

€21.00 PORK SCHNITZEL "VIENNESE STYLE" 🖋

The regional classic, roasted potatoes, cranberry sauce, and emon slices

¬ Kesselring Cabernet-Sauvignon Merlot (BIO)

DISCOVERY PLATE 🎉 🖥 🛡

ARTISAN BAVARIA

(SERVES TWO)

meats.

# **FEATURED SIDE DISHES**

€3.50 FRENCH FRIES @ BAVARIAN POTATO SALAD 🥭 €4.00 €4.00 SMALL MIXED SALAD 🥭 €4.50 SAUTEED VEGETABLES 7 €2.50 SELECTION OF BREAD ROLLS 🖋 🖥 🖶 🥭

BREZEL 🌿 🥭

Accompanied with bakery fresh breads, pickled veggies, and hand-crafted forest jams.

Chef Dario's hand selected "Best of the Best' seasonal specialties of cheeses, cured & smoke

Includes one glass each of your choice of featured Karma Wines



€32.00