

Melia  
THE VIEW  
SKY LOUNGE & BAR

## Vorspeise | Starter

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Gebratener Chicorée   Ziegenkäse   bunte Beete   Birnenschutney   Nüsse   Honigvinaigrette <i>Roasted Chicory   Goat Cheese   Colorful Beets   Pear Chutney   Nuts   Honey Vinaigrette</i>	16€
Label Rouge Lachstatar   eingelegter Apfel   marokkanischer Salzzitronenschmand   Ponzu   Saiblingskaviar <i>Label Rouge Salmon Tartare   Pickled Apple   Moroccan Preserved Lemon Cream   Ponzu   Char Kaviar</i>	18€
Carpaccio vom Simmentaler Rind   Kräutersaitling   Manchego-Creme   Oliven   AOVE-Vinaigrette <i>Simmental Beef Carpaccio   King Oyster Mushroom   Manchego Cream   Olives   AOVE Vinaigrette</i>	18€

## Suppe | Soup

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Hokkaidokürbis   Garnele   Crème fraîche   Ingwer <i>Hokkaido Pumpkin   Shrimp   Crème Fraîche   Ginger</i>	15€
Steinpilzessenz   Entengyoza   Gemüse <i>Porcini Essence   Duck Gyoza   Vegetables</i>	15€

## Pasta | Pasta

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Chitarra-Spaghetti   Tiger Garnele   Tomate   Aglio e Olio <i>Chitarra Spaghetti   Tiger Prawns   Tomato   Aglio e Olio</i>	23€
Kürbisgnocchi   Salbeibutter   konfierte Tomate <i>Pumpkin Gnocchi   Sage Butter   Confit Tomato</i>	23€
Portobello-Ravioli   Trüffelsoße   Parmesanchip <i>Portobello Ravioli   Truffle Sauce   Parmesan Chip</i>	25€



*You are welcome to use your MeliaRewards points for payment. Simply inform our staff.*

## Hauptgang | Main Course

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Rinderfilet mit Düsseldorfer ABB-Senfkruste   Kartoffel-Serrano-Püree   Pedro Ximénez-Jus <i>Beef Fillet with Düsseldorf ABB Mustard Crust   Potato-Serrano Purée            Pedro Ximénez Jus</i>	39€
Barbarie-Ente   Kartoffel-Feigen-Creme   Spitzkohl   Kirsch-Zimt-Reduktion <i>Barbarie Duck   Potato-Fig Cream   Savoy Cabbage            Cherry-Cinnamon Reduction</i>	35€
Kabeljaufilet   geräuchertes Sellerie-Püree   Spinat   Düsseldorfer ABB-Senfespuma <i>Cod Fillet   Smoked Celeriac Purée   Spinach            Düsseldorf ABB Mustard Foam</i>	35€
Geschmortes Ochsenbäckchen   mariniertes Frühlauch   Pastinakencreme   Rosenkohl <i>Braised Ox Cheeks   Marinated Spring Leek   Parsnip Cream            Brussels Sprouts</i>	33€
Label Rouge Lachsfilet   Safranrisotto   wilder Brokkoli   Pimentón de la Vera Espuma <i>Label Rouge Salmon Fillet   Saffron Risotto   Wild Broccoli            Pimentón de la Vera Foam</i>	36€
Galizischer Oktopus   Piquillo-Chorizo-Risotto   Kräuterschaum <i>Galician Octopus   Piquillo-Chorizo Risotto   Herb Foam</i>	35€

## Nachtisch | Dessert

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Waldfrucht-Cheesecake   Zitrus-Chutney   Kakao-Crumble <i>Forest Berry Cheesecake   Citrus Chutney   Cocoa Crumble</i>	15€
Schokoladen-Coulant   Orangensorbet   Himbeer-Coulis <i>Chocolate Coulant   Orange Sorbet   Raspberry Coulis</i>	13€



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