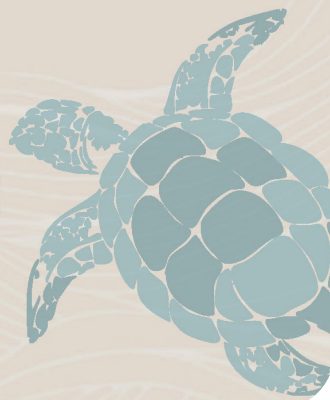


CLUB 159



COLD APPETIZERS & SALADS

Damascus Fava Beans Salad & Tahini Sauce (V)

**Potato Salad, Smoked Salmon & Mustard Dressing
(V & VG) (Gluten free)**

Avocado Hummus & Walnut (V) (Gluten free)

**Club 159 Seafood, Seasonal Greens, Grilled
Pineapple, Almond Flakes & Cocktail Dressing**

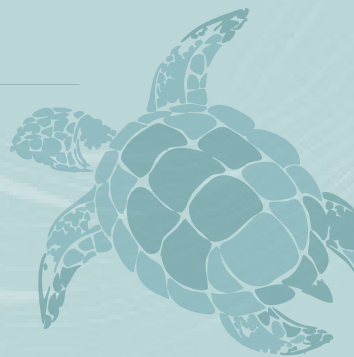
**Greek Salad, Cucumber, Tomato, Lemon Dressing,
Olives & Feta Cheese (V) (Gluten free)**

Garden Salad & Seasonal Greens (Gluten free)

SOUP

Creamed Tomato Soup & Fresh Basil (V)

Soup of the Day



Lunch Menu

PASTA

Penne & Octopus

Spaghetti Bolognese or Napolitano Sauce

Penne, Chicken & Vegetables

Rigatoni, Mushroom & Cream sauce (V)

PIZZAS

Margherita (V)

Tomato Sauce, Mozzarella Cheese & Basil

Di Manzo

**Tomato Sauce, Mozzarella Cheese, Grilled Beef Fillet,
Rocket Salad & Parmesan Cheese**

Bianca Con Funghi

**Cream Sauce, Mozzarella Cheese, Mushroom, Chestnut
Mushroom, Oyster Mushroom & Porcini Mushroom**

Rossa Genovese

**Pepper Cream, Genovese, Stracciatella Cream, Fried
Basil, Mozzarella Cheese & Cherry Tomatoes**

Di Calypso

**Tomato Sauce, Garlic, Mussel, Shrimp, Baby Calamari,
Red Onion, Capers & Mozzarella Cheese**

Marinara

Tomato Sauce, Garlic & Fresh Basil

Con Salami

**Tomato Sauce, Mozzarella Cheese, Beef Pepperoni &
Chili Pepper**

Quattro Formaggi

**Cream Sauce, Mozzarella Cheese, Blue Cheese,
Parmesan Cheese, Burrata Cheese & Pistachio**

Vegetariana

**Tomato Sauce, Mozzarella Cheese, Eggplant, Zucchini,
Roasted Pepper & Mushroom**

BURGERS

Classic Hamburger or Cheeseburger

Tomato, Lettuce, Cheddar Cheese & Caramelized Onion

Chicken Burger, Tomato, Lettuce, Sauce Tartar & Caramelized Onion

Fava Beans Vegetarian Burger & Tahini Sauce (V)

SANDWICHES & WRAPS

Fresh Grilled Rib-Eye Slice, Caramelized Onion & Mushroom

BBQ Chicken Breast Sandwich

Croissant Smoked Salmon Sandwich, Avocado Topenade & Egg

Tuna Fish Sandwich, Bell Peppers & Tomatoes

Hot Dog Sausage Sandwich & Coleslaw Salad

Grilled Meat Balls, French Fries & Vegetables

Beef or Chicken Fajita Wrap, Tortilla, & Guacamole Sauce (S)

Vegatables Wrap, Sauce Tartar & Condiments (V&VG)

All Sandwiches are served with French Fries or Country Fries & Condiments

DESSERTS

Gateaux Chocolate & Blueberry

Apple Tart & Vanilla Ice Cream

Pistachio Crème Brûlée

Seychelloise Cheese & Chocolate Marquise

Coffee Swiss Roll & Strawberry

Fresh Fruit Salad

Movenpick Ice Cream

KALTE VORSPEISEN & SALATE

Damaszener-Bohnensalat mit Tahini-Sauce (V)

Kartoffelsalat mit Räucherlachs und Senf
Dressing (V & VG) (Glutenfrei)

Avocado-Hummus mit Walnüssen (V) (Glutenfrei)

Club 159 Meeresfrüchte, Saisonales Gemüse, gegrillte
Ananas, Mandelblättchen und Cocktaildressing

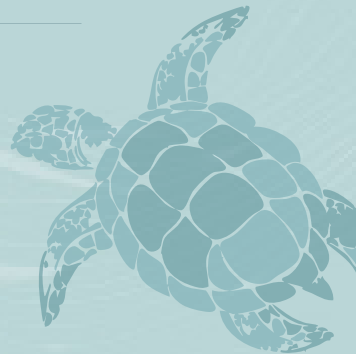
Griechischer Salat mit Gurke, Tomate und Zitrone
Dressing mit Oliven und Feta (V) (Glutenfrei)

Gartensalat mit saisonalem Gemüse (Glutenfrei)

SUPPE

Cremige Tomatensuppe mit frischem Basilikum (V)

Tagessuppe



Mittagsmenü

PASTA

Penne & Oktopus

Spaghetti Bolognese oder Napoli

Penne, Hühnchen und Gemüse

Rigatoni, Pilze und Sahne-Soße (V)

PIZZEN

Margherita (V)

Tomatensoße, Mozzarella-Käse & Basilikum

Di Manzo

Tomatensoße, Mozzarella-Käse, gegrilltes Rinderfilet, Rucolasalat und Parmesankäse

Bianca Con Funghi

Sahne-Soße, Mozzarella-Käse, Pilze, Kastanie
Pilze, Austernpilze und Steinpilze

Rossa Genovese

Pfeffercreme, Genovese, Stracciatella-Creme, gebratene
Basilikum, Mozzarella-Käse und Kirschtomaten

Di Calypso

Tomatensoße, Knoblauch, Muscheln, Garnelen, Baby
Calamari, rote Zwiebeln, Kapern und Mozzarella-Käse

Marinara

Tomatensoße, Knoblauch und frisches Basilikum

Mit Salami

Tomatensoße, Mozzarella Käse, Rinderpeperoni &
Chili-Pfeffer

Quattro Formaggi

Sahne-Soße, Mozzarella-Käse, Blauschimmelkäse,
Parmesankäse, Burrata-Käse und Pistazien

Vegetariana

Tomatensoße, Mozzarella-Käse, Auberginen, Zucchini,

BURGER

Klassischer Hamburger oder Cheeseburger

Tomate, Zwiebelringe, Cheddar-Käse & karamellisierte Zwiebeln

Hähnchenburger, Tomate, Salat, Sauce Remoulade & Karamellisierte Zwiebeln

Vegetarischer Burger mit Favabohnen & Tahini-Soße (V)

SANDWICHES & WRAPS

Frisch gegrillte Rib-Eye-Scheibe, karamellisierte Zwiebeln & Champignons

BBQ-Hähnchenbrust-Sandwich

Croissant-Sandwich mit Räucherlachs, Avocado, Tapenade & Ei

Thunfisch-Sandwich, Paprika & Tomaten

Hot-Dog-Sandwich & Krautsalat

Gegrillte Fleischbällchen, Pommes Frites & Gemüse

Rind- oder Hähnchen-Fajita-Wrap, Tortilla & Guacamole (S)

Gemüse-Wrap, Remouladensauce & Beilagen (V&VG)

Alle Sandwiches werden mit Pommes Frites oder Country Fries & Beilagen serviert

DESSERTS

Schokoladen-Blaubeer-Torte

Apfeltarte mit Vanilleeis

Pistazien-Crème brûlée

Seychelloise-Käse mit Schokoladen-Marquise

Kaffee-Biskuitrolle mit Erdbeeren

Frischer Obstsalat

Mövenpick-Eis

COLD APPETIZERS & SALADS

Shrimp Cocktail, Tropical Cocktail Sauce &
Quail Egg

Seasonal Green Salad, Roasted Pumpkin &
Honey Mustard Dressing (V&VG)

Rocket Leaves Salad & Smoked Duck Breast
Orange, Walnut & Sweet Balsamic Dressing (V)

Mozzarella Cheese, Tomatoes & Pesto Sauce

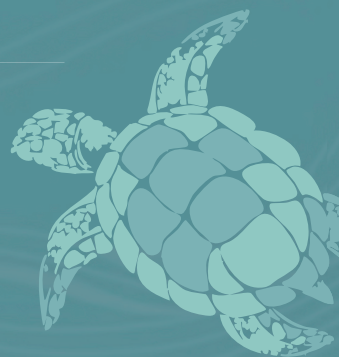
Classic Caesar Salad
Chicken Breast, Smoked Salmon or Prawn

Roasted Beet & Citrus Salad, Feta Crumble &
Honey Orange Vinaigrette (V)

SOUP

Chicken Soup & Smoked Eggplant

Beetroot & Potato Soup (V)



Dinner Menu

HOT APPETIZERS

Lobster & Asparagus Risotto

Oven-Baked Chicken & Cheese with Stuffed
Mushrooms

Halloumi Cheese Tempura

MAIN COURSES

Cream Butter Prawns Casserole

Grilled Beef Tenderloin, Spinach &
Asparagus

Seabass Fillet & Artichoke

Asian Style Sweet & Sour Chicken, Vegetables
& Steamed Rice

Honey Garlic Glazed Fillet of Salmon &
Mashed Potatoes

Grilled Sirloin Steak & Café de Paris Butter

VEGETARIAN MAIN COURSES

Gnocchi & Cherry Tomato Sauce (V)

Risotto with Carrot (V)

BAR SNACKS

Deep Fried Cajun Cheese Croquettes

Tacos Chili Con Carne & Guacamole

Baked Nachos, Chili Con Carne, Cheddar
Cheese & Salsa Sauce

DESSERTS

Stracciatella, Milk Chocolate Cake & Mango

Hazelnut Praline & White Chocolate Mousse

Brownie & Cream Chocolate Coffee

Dark Chocolate Mousse & Choux Pastry

Gâteaux Coconut & Strawberry Coulis

Movenpick Ice Cream

KALTE VORSPEISEN & SALATE

Garnelencocktail, tropische Cocktailsauce & Wachtelei

Saisonaler grüner Salat, gerösteter Kürbis &
Honig-Senf-Dressing (V & VG)

Rucolasalat & geräucherte Entenbrust

Orangen-, Walnuss- & süßes Balsamico-Dressing (V)

Mozzarella, Tomaten & Pesto

Klassischer Caesar Salad

Hähnchenbrust, Räucherlachs oder Garnelen

Rote-Bete- & Zitrusalat, Feta-Crumble &
Honig-Orangen-Essig (V)

SUPPEN

Hühnersuppe & geräucherte Aubergine

Rote-Bete- & Kartoffelsuppe (V)



Abendmenü

WARME VORSPEISEN

Hummer & Spargel-Risotto

Gefüllte Champignons, Hähnchen & Käse aus dem Ofen

Halloumi-Tempura

HAUPTGERICHTE GERICHTE

Garnelenauflauf mit cremiger Butter

Gegrilltes Rinderfilet mit Spinat und Spargel

Geschmortes Wolfsbarschfilet mit Artischocken

Süß-saures Hähnchen nach asiatischer Art mit Gemüse und gedämpftem Reis

Glasiertes Lachsfilet mit Honig-Knoblauch-Glasur und Kartoffelpüree

Gegrilltes Rinderfilet mit Caffè-de-Paris-Butter

VEGETARISCHE HAUPTGERICHTE

Gnocchi mit Kirschtomatensauce (V)

Risotto mit Karotten (V)

BAR SNACKS

Frittierte Cajun-Käsekroketten

Tacos mit Chili con Carne und Guacamole

Überbackene Nachos mit Chili con Carne,
Cheddar und Salsa

DESSERTS

Stracciatella, Milkschokoladenkuchen
mit Mango

Haselnusspraline mit weißer
Schokoladenmousse

Brownie mit Schokoladencreme Kaffee

Dunkle Schokoladenmousse &
Brandteiggebäck

Kokostorte & Erdbeersauce

Mövenpick-Eiscreme

COCKTAILS

PINA COLADA

Rum, Coconut Milk, Pineapple Juice, Coconut Syrup.

MARGARITA

Tequila, Triple Sec, Lemon Juice and Agave Syrup.

MOJITO

Rum, Fresh Mint, Fresh Lemon.

CUBA LIBRE

Rum, Lemon Juice, Cola.

CAIPIROSKA

Vodka, Lemon, B. Sugar.

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice.

LONG ISLAND ICED TEA

Vodka, Gin, Rum, Tequila, Triple Sec, Lemon Juice, Cola.

LYNCHBURG LEMONADE

Whiskey, Triple Sec, Lemon Juice, Sprite.

WHISKEY SOUR

Whiskey, Lemon Juice, Sugar Syrup, Less Bitter.

DAIQUIRI

Rum, Lemon Juice, Sugar Syrup.

GIN BASIL SMASH

Gin, Lemon Juice, Sugar Syrup, Fresh Basil.

SEX ON THE BEACH

Vodka, Peach Syrup, Orange Juice, Cranberry Juice.

AMARETTO SOUR

Whiskey, Amaretto Syrup, Lemon Juice, Bitter Syrup.

RUM PUNCH

Rum, Orange Juice, Pineapple Juice, Grenadine, Coconut Syrup.

TOM COLINS

Gin, Lemon Juice, Sugar Syrup, Soda Water.

MOSCOW MULE

Vodka, Lemon Juice, Ginger Syrup, Fresh Mint, Soda Water,
Sugar Syrup.

Cocktails & Wine list

MOCKTAILS

FORT SUNRISE

Orange Juice, Pineapple Juice, Mango Juice.

NON-ALCOHOLIC MOJITO

Fresh Mint, Lemon Slice, Sugar Syrup, Soda Water.

NON-ALCOHOLIC PINA COLADA

Pineapple Juice, Coconut Syrup, Coconut Milk.

PUSH UP

Orange Juice, Coconut Milk and Grenadine Syrup.

MILKOVE

Milk, Vanilla Syrup and Blueberry Syrup.

APERITIF

Cinzano, Pastis, Ricard and Ouzo € 10.00

LIQUEURS

Crème de Menthe, Malibu € 10.00

Cherry Brandy € 10.00

Tribble Sec and Crème de Cacao € 10.00

Drambuie, Grand Marnier € 15.00

Cointreau, Kahlua , Bènedictine € 15.00

COGNAC

Courvoisier VS € 15.00

Hennessey VS € 15.00

Chabanneau VS € 15.00

PREMIUM COGNAC

Courvoisier VSOP € 20.00

Hennessey VSOP € 42.00

SPIRITS

Gin (Beefeater, Gordon's Dry) € 11.00

Rum (Bacardi, Negrita) € 9.00

Tequila (Sauza, Camino) € 14.00

SCOTCH WHISKEY

Johnny Walker Red, J&B, Bells € 16.00

Vat69 € 7.00

PREMIUM WHISKEY

Jack Daniels , Jim Beam € 16.00

Canadian Club € 16.00

Chivas Regal, Dimple € 32.00

PREMIUM LOCAL SPIRITS

Whiskey, Gin, Vodka, Rum, Tequila € 5.00

LOCAL SPIRITS

Gin , Vodka, Rum ,Brandy , Ouzo € 4.00

Prices include service charge and applicable taxes.

LOCAL WINE

Glass White Wine	€ 5.00
Glass Rosé Wine	€ 5.00
Glass Red Wine	€ 5.00

BEER

Desperados Mexican Beer	€ 4.00
Stella	€ 4.00
Sakara	€ 4.00
Heineken	€ 5.00

WATER

Small Mineral Water	€ 1.00
Large Mineral Water	€ 2.00

SOFT DRINKS

Coca-Cola, Sprite	€ 2.00
Fanta, Tonic, Club Soda	€ 2.00
Coca-Cola Zero	€ 2.00

Red Bull	€ 4.00
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FRESH JUICE

Orange, Lemon	€ 3.00
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CANNED JUICE

Apple, Mango, Guava	€ 2.00
Pineapple, Orange, Tomato	€ 2.00

HOT DRINKS

ILLY Espresso Coffee	€ 3.00
Jacobs Filter Coffee	€ 3.00
Espresso, Cappuccino	€ 2.00
Nescafé	€ 2.00
Tea, Herbs Tea	€ 2.00
Turkish Coffee	€ 2.00

Prices include service charge and applicable taxes.

WHITE SPARKLING WINE

Valmont Brut White, NV	€ 35.00
Lavita Secco White, NV	€ 33.00
Aria Dolce, Semi Sweet	€ 33.00

ROSÉ SPARKLING WINE

Valmont Brut, Viognier, NV	€ 33.00
Lavita Secco, NV	€ 31.00

WHITE WINE

Castello Di Trevi, Vermentino	€ 30.00
Cape Bay, Chardonnay	€ 29.00
Jardine Du Nil, Vermentino and Viognier	€ 27.00
Omar Khayyam sultanine Blanche	€ 22.00
Shahrazade, Chardonnay and vermentino	€ 20.00
Xo, chardonnay and Vermentino	€ 18.00
Beausoleil, Bannati	€ 17.00

ROSÉ WINE

Omar Khayyam Grenache and Montepulciano	€ 22.00
XO, Grenache and Montepulcviano	€ 18.00

RED WINE

Castello Di Trevi, Merlot and Syrah	€ 30.00
Cape Bay, Merlot	€ 29.00
Château Byblos, Cabernet sauvignon and Syrah	€ 29.00
Omar Khayyam, Bobal	€ 22.00
Xo, Cabernet- Sauvignon and Merlot	€ 20.00
Beausoleil, Cabernet Sauvignon	€ 18.00
Beausoleil, Syrah	€ 17.00
Shahrazad, Cabernet Sauvignon and Merlot	€ 17.00
Jardine Du Nil, Cabernet Sauvignon, Pertit Verdot and Syrah	€ 27.00

PORT WINE

Beausoleil, Grenache Sweet	€ 17.00
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Prices include service charge and applicable taxes.