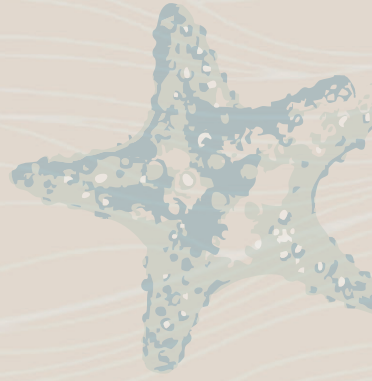




CLUB 159



COLD APPETIZERS & SALADS

Rocket Salad, Walnut, Orange Fillet & Blue
Cheese Dressing ✓

Beetroot, Green Apple, Cottage Cheese Salad &
Sweet Mustard Sauce ✓ ✓

Avocado Salad & Smoked Salmon Strips
Pomegranate Dressing ✓ ✓

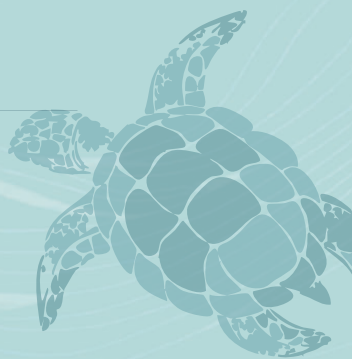
Club 159 Seafood, Seasonal Greens, Grilled
Pineapple, Almond Flakes & Cocktail Dressing

Greek Salad with Cucumber, Tomato, Lemon
Dressing, Olives & Feta Cheese ✓ 🌿

Garden Salad & Seasonal Greens ✓

SOUP

Creamed Chicken Soup
Soup of the Day



Lunch Menu

PASTA

Penne all'Arrabbiata 🍴🍴

Spaghetti Bolognese or Napolitana

Penne, Chicken, Mushroom & Spinach Sauce

Rigatoni, Eggplant & Tomato Sauce 🍴

PIZZAS

Margherita 🍴

Tomato Sauce, Mozzarella Cheese & Basil

Marcello

Tomato Sauce, Mozzarella Cheese,
Chicken & Mushroom

Marco

Tomato Sauce, Mozzarella Cheese, Tuna Fish & Olives

Sophia

Tomato Sauce, Mozzarella Cheese, Beef Bacon & Bell
Pepper

Quattro Stagioni

Mozzarella Cheese, Mushroom, Olives,
Chicken Ham, Beef Ham & Mixed Vegetables

BURGERS

Classic Hamburger or Cheeseburger

Tomato, Onion Rings, Cheddar Cheese & Caramelized Onion

Chicken Burger

Tomato, Onion Rings, Tartar Sauce & Caramelized Onion

SANDWICHES

Freshly Grilled Chicken Breast

Parmesan Cheese & Caesar Sauce

Magic Steak Sandwich

Caramelized Onion & Mushroom

Panini Bread Sandwich

Smoked Salmon & Avocado

Tuna Fish Sandwich

Bell Peppers & Tomatoes

Hot Dog Sandwich

Sausage & Coleslaw Salad

Ciabatta Sandwich 🌿

Mozzarella, Oven Baked Vegetables & Pesto Sauce

Grilled Meatballs

French Fries & Vegetables

WRAPS

Beef or Chicken Fajita Wrap 🌿

Tortilla, & Guacamole

Vegetable Wrap 🌿🌿

Tartar Sauce & Condiments

Falafel Wrap 🌿🌿

Tahina Sauce & Traditional Garnishes

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

DESSERTS

Mango Gateau, Passion Fruit & Hazelnut

Apple Tart & Crème Anglaise

Coffee Crème Brûlée

Madagascar Chocolate Mousse

Chocolate Brownie & Vanilla Ice Cream

Fresh Fruit Salad

Movenpick Ice Cream

KALTE VORSPEISEN & SALATE

Rucola-Salat, Walnuss, Orangenfilet &
Blauschimmelkäse-Dressing ✓

Rote-Bete-Salat, Grüner Apfel, Hüttenkäse & Süßer
Senf-Dressing ✓ ✓

Avocado-Salat & Räucherlachsstreifen mit
Granatapfel-Dressing ✓ 🌿

Club 159 Meeresfrüchte-Salat, Saisongrün, Gegrillte
Ananas, Mandelflocken & Cocktail-Dressing

Griechischer Salat mit Gurke, Tomate,
Zitronen-Dressing, Oliven & Feta-Käse ✓ 🌿

Gartensalat & Saisongrün ✓

SUPPEN

Cremige Hähnchensuppe
Suppe des Tages



Mittagsmenü

PASTA

Penne all'Arrabbiata 🍷🌶️

Spaghetti Bolognese oder Napolitana

Penne, Hähnchen, Pilzen & Spinachsauce

Rigatoni, Auberginen & Tomatensauce 🍷

PIZZEN

Margherita 🍷

Tomatensauce, Mozzarella-Käse & Basilikum

Marcello

Tomatensauce, Mozzarella-Käse, Hähnchen & Pilze

Marco

Tomatensauce, Mozzarella-Käse, Thunfisch & Oliven

Sophia

Tomatensauce, Mozzarella-Käse, Rinderschinken & Paprika

Quattro Stagioni

Mozzarella-Käse, Pilze, Oliven, Hähnchenschinken, Rinderschinken & Gemüsemischung

BURGER

Klassischer Hamburger oder Cheeseburger

Tomate, Zwiebelringe, Cheddar-Käse & Karamellisierte Zwiebeln

Hähnchen-Burger

Tomate, Zwiebelringe, Tartarsauce & Karamellisierte Zwiebeln

SANDWICHES

Frisch Gegrillte Hähnchenbrust

Parmesan-Käse & Caesar-Dressing

Magic Steak Sandwich

Karamellisierte Zwiebeln & Pilze

Panini-Brot

Räucherlachs & Avocado

Thunfisch-Sandwich

Paprika & Tomaten

Hot-Dog Sandwich

Wurst & Coleslaw-Salat

Ciabatta Sandwich

Mozzarella, Ofengebackenes Gemüse & Pesto-Sauce

Gegrillte Fleischbällchen

Pommes Frites & Gemüse

WRAPS

Rind- oder Hähnchen-Fajita-Wrap 🌮

Tortilla, & Guacamole

Gemüse-Wrap 🌿🌿

Tartarsauce & Gewürze

Falafel Wrap 🌿🌿

Tahina-Sauce & Traditionelle Beilagen

**Alle Sandwiches werden mit Pommes Frites oder Country
Fries & Gewürzen serviert**

DESSERTS

Mango-Gateau, Maracuja & Haselnuss

Apfeltarte & Crème Anglaise

Kaffee-Crème-Brûlée

Madagaskar-Schokoladenmousse

Schokoladen-Brownie & Vanilleeis

Frischer Obstsalat

Movenpick-Eis

COLD APPETIZERS & SALADS

Trio of Seafood

Smoked Salmon, Shrimps, Octopus & Avocado
Tapenade

Seasonal Green Salad ✓

Japanese Dressing

Rocket Leaves Salad ✓

Bresaola, Orange, Walnut, Blue Cheese Dressing

Mozzarella Caprese

Freshly Sliced Tomatoes & Basil Sauce

Classic Caesar Salad

Chicken Breast, Smoked Salmon or Prawn

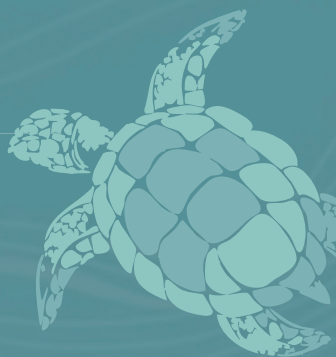
Quinoa Salad ✓✓

Seasonal Greens, Orange, Grapefruit & Apple

SOUP

Creamed Chicken Soup

Red Lentil Soup



Dinner Menu

HOT APPETIZERS

Lobster & Asparagus Risotto

Crab Cake, Avocado & Sweet Chili Sauce

Pan Asian Style Crispy Prawns & Sweet
Wasabi Sauce

MAIN COURSES

Mediterranean Style Shrimps Casserole

Grilled Beef Tenderloin, Oven Potato, Seasonal
Vegetables & Truffle Mushroom Sauce

Fillet of Sea-bass, Tomato, Capers & Olive Sauce

Asian Style Sweet & Sour Chicken, Vegetables

Braised Fillet of Salmon & Teriyaki Sauce

Grilled Sirloin Steak & Caffe de Paris Butter

Grilled Beef Medallions, Oven Potato, Seasonal
Vegetables & Herbed Gravy Sauce

VEGETARIAN MAIN COURSES

Gnocchi & Pesto Sauce ✓

Risotto & Mushroom ✓

BAR SNACKS

Deep Fried Cajun Cheese Croquettes

Tacos Chili Con Carne & Guacomole

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

DESSERTS

White & Dark Chocolate Mousse

Hazelnut Paris-Brest

White Brownie & Coconut Cream

Dark Chocolate Strawberry Mousse

Mosaic & Caramel Cream

Movenpick Ice Cream

KALTE VORSPEISEN & SALATE

Meeresfrüchte-Trio
Räucherlachs, Garnelen, Tintenfisch &
Avocado-Tapenade

Saisongrüner Salat ✓
Japanisches Dressing

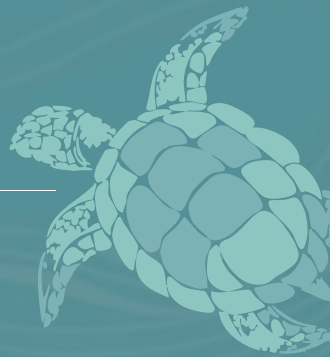
Rucola-Salat ✓
Bresaola, Orange, Walnuss,
Blauschimmelkäse-Dressing

Mozzarella Caprese
Frisch geschnittene Tomaten &
Basilikumsauce

Klassischer Caesar-Salat ✓ ✓
Hähnchenbrust, Räucherlachs oder
Garnelen

SUPPEN

Cremige Hähnchensuppe
Rote Linsensuppe



Abendmenü

WARME VORSPEISEN

Hummer & Spargel-Risotto

Krabbenkuchen, Avocado & Süße Chili-Sauce

Pan-asiatische knusprige Garnelen & Süße Wasabi-Sauce

HAUPTGERICHTE

Mediterrane Garnelen-Pfanne

Gegrilltes Rinderfilet, Ofenkartoffeln, Saisongemüse & Trüffel-Pilz-Sauce

Seebarschfilet, Tomate, Kapern & Oliven-Sauce

Asiatisches Süß-Sauer-Hähnchen, Gemüse

Geschmortes Lachsfilet & Teriyaki-Sauce

Gegrilltes Sirloin-Steak & Café de Paris-Butter

Gegrillte Rinderfiletmedaillons, Ofenkartoffeln, Saisongemüse & Kräutersauce

VEGETARISCHE HAUPTGERICHTE

Gnocchi & Pesto-Sauce ✓
Risotto & Pilze ✓

BAR SNACKS

Frittierte Cajun-Käse-Kroketten

Tacos Chili Con Carne & Guacamole

Gebackene Nachos, Chili Con Carne,
Cheddar-Käse & Salsa-Sauce

DESSERTS

Weißer & Dunkler Schokoladenmousse

Haselnuss-Paris-Brest

Weißer Brownie & Kokoscreme

Dunkler Schokoladen-Erdbeer-Mousse

Mosaik & Karamellcreme

Movenpick-Eis

COCKTAILS

Bramble

Gin, Blackberry, Simple Syrup and Lemon Juice.

Pineapple Margarita

Tequila, Triple Sec, Lemon Juice and Pineapple Juice.

Caipiroska

Vodka, Lemon, Sugar, and Watermelon Syrup.

Red Moon

Vodka, Red Bull Syrup and Sprite.

Fort Beach

White Rum, lemon Juice, Pineapple Juice, Simple syrup, and Watermelon Syrup.

Blue Lagon

Vodka, Blue Curacao, Sprite, Simple Syrup and Lemon Juice.

Pain Killer

Dark Rum, Coconut Milk, Pineapple Juice, and Orange Juice.

Gin Berry

Gin, Blueberry Syrup, Lemon Juice and Tonic Water

Cocktails & Wine list

MOCKTAILS

Tropical Oasis

Pineapple Juice, Peach Syrup and Mango Juice.

Cherry Bing

Orange Juice, Cherry Syrup and Soda Water.

Push Up

Orange Juice, Coconut Milk and Grenadine Syrup.

Blue Reef

Lemon Juice, Sprite and Blue Curacao

Milkove

Milk, Vanilla Syrup and Blueberry Syrup

APERITIF

Cinzano, Pastis, Ricard and Ouzo	€ 10.00
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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
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PREMIUM LOCAL SPIRITS

Whiskey, Gin, Vodka, Rum, Tequila	€ 5.00
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LOCAL SPIRITS

Gin , Vodka, Rum ,Brandy , Ouzo	€ 4.00
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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

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

ROSÉ SPARKLING WINE

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

WHITE WINE

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

ROSÉ WINE

Omar Khayyam, Grenache and Montepulciano	€ 22.00
Xo , Grenache & Montepulciano	€ 18.00

RED WINE

Beausoleil, Cabernet Sauvignon	€ 17.00
Beausoleil, Syrah	€ 17.00
Omar Khayyam, Bobal	€ 22.00
Cape Bay, Merlot	€ 29.00
Château Byblos, Cabernet Sauvignon and Syrah	€ 29.00
Castello Di Trevi, Merlot and Syrah	€ 30.00
Shahrazade , Cabernet-Sauvignon and Merlot	€ 20.00
Xo, Cabernet-Sauvignon and Merlot	€ 18.00

PORT WINE

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