

DOROTHÉA

RESTAURANT

Aperitif

ASSOS SBAGLIATO	14
Sparkling wine, Vermouth, Campari Bitter	
BELLINI	16
Peach puree, Sparkling wine, Apricot Brandy, Lemon	
AYNA	12
Dry Sherry, Vermouth, Orange bitter, Yuzu extract	
GRAPEFRUIT SOUR	15
Swedish Vodka, Italicus, Grapefruit Soda, Honeymelon, Lime juice	

Starters

AUBERGINE FUMÉ	14
Eggplant Bites & Smoked Yogurt, Parmesan, Chili	
CALAMARI	23
Olive Oil & Garlic, Walnut Tarator	
OLIVEN	8
Pomegranate Molasses & Lemon Zest, Roasted Pine Nuts	
BURRATA	20
Nectarines & Tomatoes, Arugula, Honeydew Melon Dressing, Almonds	

Mezé

LUNARA	9
Sheep's & Goat Cheese Cream, Pistachio, Grape Molasses	
AURORA	9
Roasted Eggplant & Sweet Peppers, Fresh Herbs, Pomegranate Molasses	
AUREA	10
Sund-Dried Tomato & Sweet Peppers Purée, Walnuts, Thyme, Chili Heat	

Classics

TRÜFFEL PASTA	29
Mushroom Duxelles, Truffle, Parmesan, Mafaldine	
FILETTO DOROTHÉA	24
Beef Fillet, Capers, Tomato Sauce, Mascarpone, Mafaldine	
LUNA DI MARE PASTA	21
Scampi, Creamy Lobster Sauce, Mafaldine	

Pizza

REGINA MARGHERITA	14
Fior di Latte, Tomato Sauce, Olive Oil, Basil	
GUANCIALE E FUNGHI	17
Beef Bacon, Porcini, Caramelized Onions, Mozzarella, Tomato Sauce	
REGINA AL TARTUFO	28
Truffle, Mascarpone, Parmesan	
POLLO E NOCI	18
Marinated Chicken, Red Peppers, Walnuts, Arugula, Parmesan, Tomato Sauce	
REGINA DI MARINA	18
Salmon, Scampi, Baby Spinach, Tomato Sauce	

Desserts

FRIED VANILLA ICE CREAM	11	CHOCOLATE SOUFFLÉ	10
Honey-Sesame Sauce		Raspberry Sauce, Vanilla Ice Cream	
STUFFED PEAR	16	MATCHA MUHALLEBI	12
Dried Fruits, Currants, Walnuts, Sherbet			

Signature



LUNA VIOLA	24
Roasted Eggplant, Cramalized Vegetables, Pine Nuts, Tomato Sauce, Vegan Cream	
LAMMFILET	38
Mutabbal, Tomato Bulgur	
LAMMRÜCKEN	46
Lamb Saddle, Fig Sauce, Warm Hummus	
POLLO DORATO	28
Chicken Skewer, Mint CousCous, Smoked Yogurt	
DANA BODIGO	38
Beef, Mustard Seed Potato Purée, Plum Sauce	

Grudi

AVOCADO TARTARE	18
Beetroot & Green Aple, Ponzu, Vegane Mint Crème Fraîche	
WOLFSBARSCH CEVICHE	24
Avocado, Orange Leche de Tigre, Kavurga, Coriander	
BLACK ANGUS CARPACCIO	29
Pickled Cucumbers & Red Onions, Topinambur, Watermelon Capers, Spiced Crème	

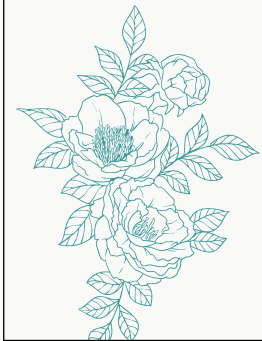
Carni

RINDERFILET	52
Red wine jus	
RIB-EYE-STEAK	40
Chimichurri	
KALBSKOTELETT	32
Café-de-Paris Sauce	
PERLHUHNFILET	28
Apricot-Almond Sauce	

Contorni

PADRÓN PEPPERS	8
Vegan Chili-Lemongras Mayonnaise, Lime, Sea Salt	
NEW POTATOES	7
Chimichurri	
CAULIFLOWER	10
Vegan Tahini Cream, Allspice	
CLASSIC FRITES	6
Aioli	
TRUFFLE FRITES	14
Fresh Truffle, Parmesan	
BROCCOLINI	10
Sea Salt, Parmesan	
OYSTER MUSHROOMS	10
Sea Salt, Olive Oil	
CLASSIC POTATOES PURÉE	8
Sweet Paprika Oil	
BABY SPINACH	9
Red Onions, Olive Oil	
SWEET POTATOES FRITES	7
Vegan Chili-Lemongras Mayonnaise	
SMALL CAESAR SALAD	11
Romaine, Anchovy Cream, Parmesan	

Treasures from the Sea



BLACK TIGER GARNELEN	90 / 160
500 gr / 1Kg	
Sweet Potato Fries, Sweet Chili Mayonnaise, Aioli, Caesar Salad	
LEVREK	34
Sea Bass, Samphire, Roasted Pine Nuts, Fennel, Currants	
ALABALIK	32
Swiss Chard, Garlic-Lemon Sauce, Turmeric	

To Share

ARTISCHOCKE	14	SCAMPI DORATI	18
Citrus Sauce, Carrots, Fava Beans, Olive Oil		Mushrooms, Sweet Peppers, Tomato Sauce, Turmeric	
EGGPLANT DORATA	22	DATTEL SALAD	18
Minced Veal, Sweet Peppers, Onions, fresh Herbs, Tomato Sauce		Baby Spinach, Cherry Tomatoes, Soft Wheat, Roasted Pine Nuts, Pomegranate Molasses	
QUINOA SALAD	16	VEAL LIVER	17
Avocado & Mediterranean Greens, Cherry Tomatoes, Vegan Sesame Cream Dressing		Smoked Veal Liver, Pickled Red Onions	
		DOROTHÉA ISKENDER	22
		Köfte & Yogurt, Pide Croutons, Tomato-Butter Sauce, Pistachios	

Weiß

GRAUBURGUNDER	6
Karl Kasper – Pfalz, Deutschland	0.1l
SAUVIGNON BLANC - PETIT BISTRO	7
Boisset - Languedoc, Frankreich	0.1l
CÔTES DU RHÔNE BLANC	8
2023, Guigal – Rhône, Frankreich	0.1l

Rosé

ST. LAURENT	6
Frédéric Coppel - Languedoc, Frankreich	0.1l
MIRAVAL - PITT & PERRIN	10
2024, Miraval – Provence, Frankreich	0.1l
WHISPERING ANGEL	12
2024, Château d'Esclans – Provence, Frankreich	0.1l

Rot

MERLOT - PETIT BISTRO	6
Boisset - Langduedoc, Frankreich	0.1l
CHIANTI GENTILESCO	7
Bonacchi - Toscana, Italien	0.1l
EL COTO CRIANZA	9
2020, El Coto – Rioja, Spanien	0.1l

Specials

DOROTHÉA NOIRE	
Grilled Peach Vodka, Moët & Chandon Brut, Zucker, Rosmarien, Lillet Blanc	18
AUREA NEGRONI	
Olive Oil fatwashed Gin, Campari Bitter, süßer Wermut	14
CÉLESTE MULE	
Cay & Thyme infused Gin, Limettensaft, Spicy Ginger Beer	15
FLOR DE LUNA	
Rum, Italicus, Limettensaft, Zucker, Lavendel	14
LUX LYCHEE MARTINI	
Kwaih Feh Lychee, Swedish Vodka, Vanillesirup, Orangen Bitter, Yuzu- Extrakt, Rosenwasser	16
SU SU	
Don Julio Blanco Tequila, Sumach, Soda, Limettensaft, Agavensirup	20

Highballs

PALOMA	
Tequila Blanco, Grapefruit Soda, Prise Salz, Limettensaft	16
CREAMY MOSCOW MULE	
Swedish Vodka, Limettensaft, Angostura Bitter, Spicy Ginger Beer, Ingwer-Limettenespuma	14
AÑEJO HIGHBALL	
Rum, Cointreau, Limettensaft, Angostura Bitter, Spicy Ginger Beer	15
WILD ROSE HIGHBALL	
Gin, Limettensaft, Ginger Ale, Rosensirup	14

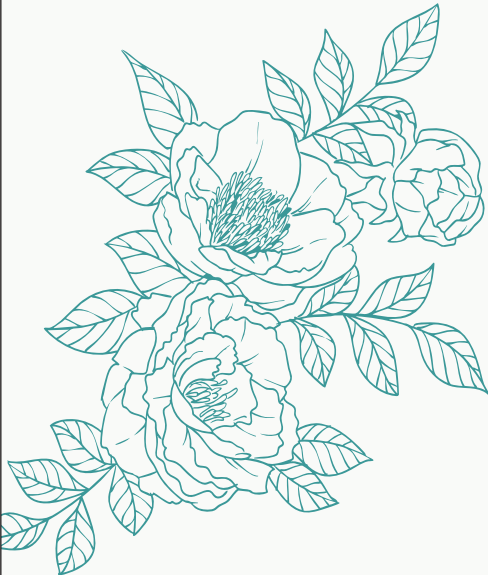


... some Classics

PORNSTAR MARTINI	18	NAKED & FAMOUS	15
ESPRESSO MARTINI	16	CLASSIC MARGARITA	14
NEGRONI	14	DAIQUIRI	13

Mocktails

ESPRESSO FIZZ 0%	9
Espresso, Tonic, Orangenzeste	
VELVET MARACUJA	12
Maracujapüree, Soda, Limettensaft	
VELVET RASPBERRY	12
Himbeerpüree, Soda, Limettensaft	
VIRGIN MULE	10
Spicy Ginger Beer, Gurke, Limettensaft, Minze	
GOLDEN GLOW	10
Kurkuma, Ananas, Ginger Beer, Limettensaft	



Fassbier

CARLSBERG UNFILTERED	5
	0.3l
1664 BLANC	6
	0.25l
DUCKSTEIN WEIZEN	5.50
	0.3l
SOMMERSBY APPLE CIDER	5
	0.3l