



STARTERS

AUBERGINE FUMÉ ¹⁻³⁻⁷ 14
Breaded eggplant balls & smoked yogurt,
Parmesan, hint of chili

LUNARA MEZÉ 9
Sheep & goat cheese cream, pistachios,
traditional gape molasses

DOROTHEÁ SALAT 17
Pomegranate dressing, tomatoes, cucumber,
feta cheese, onions, walnut

MARINATED OLIVES 8
Pomegranate syrup & lemon zest

CALAMARI ¹⁻³⁻⁸⁻¹⁴ 21
Olive oil & garlic, walnut tarator

BURRATA ¹⁻⁷⁻⁸ 17
Balsamic pesto, cherry tomatoes,
roasted pine nuts

AUREA MEZÉ 9
Sun-dried tomato & paprika cream,
ground walnuts thyme, hint of chilli

VEGAN

NO SCHNITZEL 29
Golden-brown breaded plant-based schnitzel,
potato salad & cranberries

LUNA VIOLA 24
Roasted eggplant filled with caramelized
vegetables, pine nuts,
tomato sauce, vegan mint crème fraîche

NO MEATBALLS 29
Seasoned soy-based meatballs, mashed
potatoes & tomato sauce,
with young spinach, vegan mint crème fraîche

SIGNATURE

VEAL SCHNITZEL 29
Potato salad & cranberries

LAMMFILET ⁷⁻⁸ 36
Bulgur & roasted eggplant citrus tahini cream;
ground pistachios

POLLO DORATO ¹⁻⁷ 28
Chicken skewer, mint couscous, smoked yogurt

DANA BODIGO 34
Slow-braised beef (leg cut), classic mashed potatoes, plum chutney sauce
refined with Barola

CRUDI

AVOCADO TARTARE 18
Beetroot & green apple,
Japanese ponzu,
vegan mint crème fraîche
¹⁻⁶⁻⁸

BLACK ANGUS CARPACCIO - U.S. 26
Arugula, Parmesan, ⁷⁻¹²
spicy cream

PERNOD SALMONE TARTARE 24
Wild salmon marinated in Pernod, currants
& avocado,
orange leche de tigre

CARNI

BEEF TENDERLOIN - U.S. 44
Red wine jus
⁷⁻¹²

RIB-EYE-STEAK - U.S. 38
Chimichurri
¹²

VEAL CHOP 32
Café de Paris butter
³⁻⁴⁻⁷⁻¹⁰

CONTORNI

PADRÓN PEPPERS 8
Vegan chili lemongrass sauce
⁶⁻¹⁰

JUNGE KARTOFFELN 7
Chimichurri
¹²

BROKKOLINI 0
Sea salt & Parmesan
⁷

CLASSIC FRITES 6
Aioli
¹⁻³⁻¹⁰

TRÜFFEL FRITES 14
Fresh truffle, Parmesan
⁷

JUNGER SPINAT 9
Onions, olive oil

KLASSISCHES KARTOFFELPÜREE 8
Sweet paprika oil
⁷

BLUMENKOHL 9
Yogurt tahini sauce
⁶⁻⁸⁻¹¹

SÜSSKARTOFFEL FRITES 7
Vegan chili lemongrass sauce

CAESAR SALAT 12
Romaine, anchovy cream, Parmesan
⁶⁻¹⁰

FROM THE SEA

LEVREK (Sea Bass Fillet) 34
Seaweed with fennel & currants,
roasted pine nuts, thyme potatoes,
creamy Pernod dill sauce

WILD SALMON FILLET 32
Rosemary potatoes & seasonal vegetables,
creamy lemon caper sauce
⁴⁻⁷

BLACK TIGER PRAWN PAN 34
Jumbo prawns in creamy tomato white wine sauce
(Lugana DOC),
mushrooms, peppers, garlic & capers

PASTA

FILETTO AL LINGUINE 34
U.S. beef tenderloin, mushrooms,
seasoned San Marzano tomato sauce, ricotta
¹⁻⁷⁻¹²

TRÜFFEL PASTA 29
Paccheri, black truffle & Parmesan
¹⁻⁷

SPICY PASTA ALLA VODKA x BURRATA 26
Paccheri, creamy San Marzano tomato sauce & mascarpone,
ABSOLUT Vodka Tabasco, basil oil, burrata

CREAMY BLACK TIGER PAWPASTA 32
Linguine, jumbo, creamy lemon sauce



DOROTHÉA

RESTAURANT

Allergens

1 = Gluten; 2 = Crustaceans; 3 = Eggs; 4 = Fish; 5 = Peanuts; 6 = Soy; 7 = Milk; 8 = Three nuts;
9 = Celery; 10 = Mustard; 11 = Sesame; 12 = Sulfites; 13 = Lupin; 14 = Mollusks

Detailed allergen information is available from the service staff.