

Thermen La Mer

LUNCH

UNTILL 04:30 P.M.



STARTERS

Assorted buns  5
Herb aioli, tomato bruschetta.

SOUPS

served with bread.



Tomato-apricot soup  *  *  8.5
mint, crème fraîche.

Leek-cream soup *  *  9.5
mustard, bacon.


Special soup Daily price


SALADS

served with bread.

Crispy goat cheese  *  18.5
goat cheese in filo pastry, cucumber,
celery, raisins, red onion, nutcrunch with
honey, herb vinaigrette.



Jerk chicken 19.5
chicken, tomato, red onion, avocado, bacon,
pineapple-mustard dressing.

Ceasar smoked salmon *  18.5
romaine lettuce, croutons, boiled egg,
cherry tomato, Parmezan cheese,
anchovies dressing.

Pearl couscous  17.5
celeriac salad, couscous, red cabbage,
carrot, mandarine, avocado, walnut,
herb dressing.

Turkish sandwich tavuk sote 9.5
spicy marinated chickenthighs, green pepper, garlic,
aioli and with sumac pickled shallot.

Pinsa prosciutto *  *  10.5
ham, gorgonzola dolce, pear, balsamic, rocket and
almond on flat bread.


Muhammara goat cheese  *  8.5
roasted bell pepper and hazelnut, pomegranate,
sourdough bread.

Club sandwich smoked salmon *  14.5
eggssalad with truffle, seasalt chips, white or brown
sourdough bread.

Beef or vegetable croquettes 15.5
white or brown sourdough bread,
mustard mayonnaise, butter.

 Vegetarian

 Vegan

 Glutenfree

* Option


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UNTILL 04:30 P.M.


CLASSICS

La Mer Duo 17.5
soup and small salad of your choice, served with bread and herb aioli.

Carpaccio  *without bread* 13.5
Parmesan cheese, rocket, kernel *served with bread* 15.5
mix, Parmesan-basil mayonnaise.
with truffel mayonnaise 1,50 supplement

Orzo pasta ratatouille  19.5
goat cheese and a spinach salad.

Shakshouka  *  12.5
Tunisian egg dish from the oven, mixed herbs, tomato, garlic, yoghurt, flatbread.

Shakshouka lamb mince and feta *  13.5
Tunisian egg dish from the oven, mixed herbs, tomato, garlic, yoghurt, flatbread.

BURGERS

served with fries.*

Angus beefburger (200 gr.) 19.5
brioche bun, cheddar, tomato, red onion, lettuce, spicy herb mayonnaise.

Jalapeño burger  *  18.5
brioche bun, cheddar, tomato, red onion, lettuce, spicy mangosalsa.

SATAY

Served with fries, steamed white rice or bread. Additional skewer satay, chicken or pork fillet 3,- supplement. Additional skewer satay, beef tenderloin 4,- supplement.*

Chicken satay 21.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.

Pork fillet satay 21.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.

Beef tenderloin satay 23.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.

SIDE DISHES

Fries with mayonnaise	4
Sweet potato fries with mayonnaise	5
Truffel fries	7.5
<i>with Parmesan cheese</i>	
Sweet potato trufflefries	8.5
<i>with Parmesan cheese.</i>	
Steamed white rice	4
Mixed salad	4

**Sweet potato fries 1,- supplement.*

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DINER

FROM 05:00 P.M.


STARTERS

Assorted buns  5
sundried tomato pesto and herb aioli.

SOUPS


served with bread.

Tomato-apricot soup  *  *  8.5
mint, crème fraîche.

Leek-cream soup *  *  9.5
mustard, bacon.

Special soup Daily price

APPETIZERS

Carpaccio  *without bread* 13.5
Parmesan cheese, rocket, *served with bread* 15.5
kernel mix, Parmesan-basil
mayonnaise.

Matzo fish trio 12.5
"Bawkykov" salmon, crayfish, smoked sprat,
cottage cheese, beetroot vinaigrette.

Prawns aglio e olio *  14.5
fried prawns with spicy garlic oil,
sourdough bread and aioli.


Crispy halloumi  14.5
pomegranate molasses, basil oil,
salad of lamb's lettuce and roasted bell pepper.


SALADS

served with bread.

Crispy goat cheese  *  18.5
goat cheese in filo pastry, cucumber,
celery, raisins, red onion, nutcrunch with
honey, herb vinaigrette.

Jerk chicken 19.5
chicken, tomato, red onion, avocado,
bacon, pineapple-mustard dressing.

Cesar smoked salmon *  18.5
romaine lettuce, croutons, boiled egg,
cherry tomato, Parmesan cheese,
anchovies dressing.

Pearl couscous  17.5
celeriac salad, couscous, red cabbage,
carrot, mandarine, avocado, walnut,
herb dressing.

La Mer Duo 17.5
soup and small salad of your choice, served with
bread and herb aioli.

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DINER

FROM 05:00 P.M.

MAIN DISHES

Vegetable curry korma 	21.5
Indian curry with vegetables and legumes, tofu, naan bread and coriander.	
Orzo pasta ratatouille 	19.5
goat cheese and a spinach salad.	
Roast butter chicken 	24.5
Poussin, creamy butter curry, mash potato and bimi.	
Irish fillet steak 	23.5
Parisian beurre noisette, baby potatoes and bimi.	
Sea bream fillet 	25.5
fried on the skin, African jollof rice, plantain, mixed herbs and pico de gallo.	
Fish and chips	20.5
fried cod with caponata tapenade.	

BURGERS

served with fries*


Angus beefburger (200 gr.)	19.5
brioche bun, cheddar, tomato, red onion, lettuce, spicy herb mayonnaise.	
Jalapeño burger  *	18.5
brioche bun, cheddar, tomato, red onion, lettuce and spicy mangosalsa.	

SATAY

Served with fries*, steamed white rice or bread. Additional skewer satay, chicken or pork fillet 3,- supplement. Additional skewer satay, beef tenderloin 4,- supplement.

Chicken fillet satay	21.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	
Pork fillet satay	21.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	
Beef tenderloin satay	23.5
with peanut sauce, cucumber, edemamesalad, prawn- and cassavechips and lemongrass sambal.	

DESSERTS

Strawberry trifle with chocolate	11.5
fresh strawberrie and strawberry mousse, chocolate cake, whipped cream and vanilla sauce.	
Merengue ice cake 	10
lemon curd and whipped cream.	
Sundae * 	9
Fresh fruit, mango ice, lemon ice, blackberry ice, whipped cream and crispy waffle.	
Cheese board 	14
with fig almond bread, crackers, balsamic sirup, figs and nuts.	
Affogato 	6
espresso, vanilla ice, caramel.	

SIDE DISHES

Fries with mayonnaise	4
Sweet potato fries with mayonnaise	5
Truffel fries	7.5
with Parmesan cheese	
Sweet potato trufflefries	8.5
with Parmesan cheese.	
Steamed white rice	4
Mixed salad	4
Mixed vegetables	6

*Sweet potato fries 1,- supplement

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