

# WATERSIDE

Basel, November 12, 2019

## M E N U

### Baked Seafood Crepe

Lemon Hollandaise



### Cream of Roasted Cauliflower

Apple Ash & Swiss Cheese Cubes



### Baked Halibut Filet

Mushroom-Tomato-Herb Crust, Champagne Beurre Blanc  
Potato & Leek Confit

- OR -

### Pink-Roasted Pork Filet

Cauliflower Purée, Baby Carrots, Olive Oil "Caviar" & Chives



### Double Baked Cheesecake

Strawberry Stew & Chocolate Shavings



### Dolce Bianca, Rotweinkäse, Camembert

Roter Mönch & Pears



### Linzer Savarin

## CONNOISSEUR WINE SELECTION

### WHITE

Chardonnay, Gantenbein  
Switzerland 2017 | €210

### RED

Ciprian, Pinot Noir Zizers  
Switzerland 2012 | €95

## ALL INCLUSIVE WINE SELECTION

### WHITE

Grüner Veltliner, Gobelsburger  
Kamptal, Austria 2018

### RED

Heideboden, Claus Preisinger  
Burgenland, Austria 2016

THESE SPECIAL SELECTIONS ARE CREATED BY:

EXECUTIVE CHEF | JOHANNES BAER

EXECUTIVE PASTRY CHEF | BIANKA PECZ

## SUPPLEMENTARY DINING CHOICES

### APPETIZER

#### Heirlooms Tomato Tartar

Beetroot, Quail Egg & Potato Paper

### SALAD

#### Panache of Mixed Lettuce

Tossed in Champagne Dressing, Yellow Baby Tomatoes  
Radish, Grapes & Caramelized Pistachio Nuts

### PASTA

#### Penne Lisce Primavera

Italian Pasta, Seasonal Vegetables, Mushrooms  
Cream Sauce & Italian Parsley

### LOCAL MAIN COURSE

#### Veal "Zurichoise"

Sautéed Veal Tenderloin & Mushrooms, Creamy Sauce  
Rösti Potato & Glazed Vegetables

### TRADITIONAL MAIN FARE

#### Grilled Free Range Chicken Breast or

#### Grilled Almo Beef Rib Eye Steak

Rösti Potato, Glazed Vegetables & Sauce Diablo

### DESSERT

#### Classic Tiramisu

Mascarpone Mousse & Coffee-Soaked Ladyfingers



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# WATERSIDE

Strasbourg, November 13, 2019

## M E N U

### Almo Beef Tartar

Coffee Oil, Beetroot, Raspberry & Brioche Toast



### Cream of German Riesling

Chervil Froth



### Pan-Fried Dorade Royal

Saffron-Tomato Broth, Shrimp Ravioli

Baby Vegetables & Edible Flowers

- OR -

### Sous-Vide Baby Lamb Chops

Eggplant Parmigiana, Cannellini Bean Gremolata

Cilantro Mint Vinaigrette



### French Apple Tart

Rum Raisin Ice Cream & Calvados Espuma



Felsenkeller, Österkron, Weinkäse & Morbier



### Pralines

#### CONNOISSEUR WINE SELECTION

##### WHITE

Viognier, E. Guigal, Condrien  
Rhône, France 2016 | €80

##### RED

Chateau Priere-Lichine, Fourth Growth  
Bordeaux, France 2012 | €160

#### ALL INCLUSIVE WINE SELECTION

##### WHITE

Sauvignon Blanc, Grand Bateau Blanc  
Bordeaux, France 2018

##### RED

Secret de Grand Bateau, St Julien  
Bordeaux, France 2016

THESE SPECIAL SELECTIONS ARE CREATED BY:

EXECUTIVE CHEF | JOHANNES BAER

EXECUTIVE PASTRY CHEF | BIANKA PECZ

## SUPPLEMENTARY DINING CHOICES

### APPETIZER

Sweet Corn Panna Cotta 

Chilled Pea Velouté & Vegetable Relish

### SALAD

Belgian Endive, Arugula, Radicchio & Oak Leaf 

Creamy French Dressing

### PASTA

Linguini "Prince of Naples"

Fresh Tomato, Wild Mushroom & Bolognese Sauce

### LOCAL MAIN COURSE

Grilled Swiss Alps Venison Medallions

Semolina Strudel, Glazed Pears, Brussel Sprouts & Red Wine Sauce

### TRADITIONAL MAIN FARE

Broiled Cod Fish & Mustard Beurre Blanc or

Grilled Almo Sirloin Steak & Sauce Béarnaise

Fingerling Potatoes & Baby Vegetables

### DESSERT

Raspberry Zuppa Inglese

White Sponge Cake, Vanilla Creme

Fresh Raspberries & Soft Meringue



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# WATERSIDE

En route to Rüdesheim, November 14, 2019

## M E N U

### Foie Gras Praline

Granny Smith Apple Sorbet, Port Wine Jelly & Almond Croquant



### Baked Onion Soup

Gruyère Cheese Crouton



### Broiled Fresh Cold Water Lobster

Melted Lemon Butter, Steamed Asparagus  
Leek Risotto & Sauce Hollandaise

- OR -

### Sous-Vide Braised Beef Short Ribs

Horseradish Mashed Potatoes & Parmesan Spinach



### Grand Marnier Soufflé

Sauce Negresco



Dana blue, Morbier, St. Severin & Goat Cheese



### Baci di Dama Nut

## CONNOISSEUR WINE SELECTION

### WHITE

Chardonnay, Wedell, "Sierra Madre"  
Santa Maria Valley, California, USA 2012 | €65

### RED

Cabernet Sauvignon, Caymus  
Napa Valley, California, USA 2015 | €120

## ALL INCLUSIVE WINE SELECTION

### WHITE

Chardonnay, Weingut Gesellman  
Burgenland, Austria 2017

### RED

Celler Can Blau, Can Blau  
Monsant, Spain 2017

THESE SPECIAL SELECTIONS ARE CREATED BY:

EXECUTIVE CHEF | JOHANNES BAER

EXECUTIVE PASTRY CHEF | BIANKA PECZ

## SUPPLEMENTARY DINING CHOICES

### APPETIZER

Anna Dutch Osetra Caviar

Smashed Chive Potatoes & Lemon Crème Fraiche

### SALAD

Arugula, Cherry Tomato & Pine Nut Salad 

Prosciutto-Wrapped Grissini Stick & Melon Vinaigrette

### PASTA

Linguini Pasta

Tomato, White Wine, Jumbo Shrimp, Garlic  
Italian Flat Leaf Parsley & Lemon Mosto Oil

### LOCAL MAIN COURSE

Fish & Chips

Fresh Cod Filet, Beer Batter, Mushy Peas & Potato Chips

### TRADITIONAL MAIN FARE

Grilled Free Range Chicken Breast or

Grilled Almo Beef Filet Steak Steak

Horseradish Mashed Potato, Baby Vegetables & Sauce Béarnaise

### DESSERT

Nougat Trifle

Dark Sponge, Vanilla Sauce

Greek Yoghurt-Walnut Honey Ice Cream



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# WATERSIDE

Koblenz, November 15, 2019

## MARKETPLACE DINNER

### SELECTION OF SALADS & CONDIMENTS

Mixed Seasonal Garden Greens, Iceberg Salad  
Lollo Rosso & Baby Spinach

Sourdough Croutons, Kohlrabi Cubes, Roasted Salami Cubes  
Finely Sliced Red Cabbage, Apple Wood Smoked Bacon Bits  
Boiled Egg Wedges, Mixed Marinated Olives, Pumpkin Seeds

### ANTIPASTI

Tafelspitz "Sulz" Beef en Gelee & Red Raddish Vinaigrette  
Shrimp Cocktail, Pineapple & Brandy Sauce  
Roasted Vegetable Salad  
Marinated Saffron Cous Cous Salad

### SOUP

Cream of Green Asparagus

### PASTA OF THE DAY

Tagliatelle, Light Saffron Sauce, Baby Spinach & Chanterelles

### CONNOISSEUR WINE SELECTION

#### WHITE

Chardonnay, Wedell, "Sierra Madre",  
Santa Maria Valley, California, USA 2012 | €65

#### RED

Bodega Numanthia "Numanthia", Toro  
Castilla y Leon, Spain 2013 | €120

### ALL INCLUSIVE WINE SELECTION

#### WHITE

Gemischter Satz Dac, Fritz Wieninger  
Wien, Austria 2018

#### RED

Zweigelt Reserve, Paul Lehrner  
Mittelburgenland, Austria 2013

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THESE SPECIAL SELECTIONS CREATED BY:  
EXECUTIVE CHEF | JOHANNES BAER  
EXECUTIVE PASTRY CHEF | BIANKA PECZ

### CARVING & MEAT DISHES

Whole Roasted Beef Striploin, Natural Gravy  
Horseradish Cream  
Turkey Cordon Bleu  
Tender Cubes of Veal & Creamy Mushroom Sauce

### FISH

Pan-Fried Salmon Trout & Herb Beurre Blanc

### VEGETABLES

Steamed Seasonal Market Vegetables  
Grilled Zucchini & Asparagus  
"Krautfleckerl" Pasta  
Caramelized Leek Mashed Potatoes  
Steamed Rice

### DESSERTS

White Chocolate Cannelloni  
Caramel Profiterole  
Coffee Crème Brûlée  
Raspberry Panna Cotta  
Fruit Tartlet

### HOT DESSERTS

Cinnamon Rolls & Vanilla Sauce



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Upon request, dishes are available without sauce.  
Main courses can be served as half portions.  
Vegetables are also available steamed, without butter or salt.

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our menu.

# WATERSIDE

Cologne, November 16, 2019

## M E N U

**Applewood Smoked Beef Crudo**  
Potato Mousseline & Horseradish Cream



**Mushroom Soup "Cappuccino Style"**



**Broiled Dover Sole "Meunière"**  
Glazed Vegetable Sticks, Parsley Potatoes & Melted Lemon Butter

- OR -

**Slow Roasted Almo Beef Tenderloin**  
Black Truffle French Fries, Baby Carrots, Port Wine Demi-Glace  
Morel Espuma



**Delice of Valrhona Chocolate & Raspberry**  
Chocolate Mousse & Raspberry



**Irish Porter, Dolce Bianca, Old Amsterdam & St. Severin**



**Baci di Dama Coffee**



### CONNOISSEUR WINE SELECTION

#### WHITE

Sauvignon Blanc, Zieregg Iz Reserve, Tement  
Südsteiermark, Austria 2012 | €150

#### RED

Cabernet Sauvignon, Chateau Montelena  
Napa Valley, California, USA 2015 | €75

### ALL INCLUSIVE WINE SELECTION

#### WHITE

Weissburgunder, Ziereisen  
Baden, Germany 2017

#### RED

Cabernet Sauvignon, "C" Crystal Reserve  
Paso Robles, USA 2015

THESE SPECIAL SELECTIONS ARE CREATED BY:  
EXECUTIVE CHEF | JOHANNES BAER  
EXECUTIVE PASTRY CHEF | BIANKA PECZ

## SUPPLEMENTARY DINING CHOICES

### APPETIZER

**Mosaic of Fresh Fruits & Berries**   
Kirschwasser

### SALAD

**Tomato & Mozzarella Salad**   
Fresh Basil, Aged Gölles Vinegar & Extra Virgin Olive Oil

### PASTA

**Cappellini Pasta & Broccoli Pesto**  
Walnuts, French Brie Cheese & Light Cream Sauce

### LOCAL MAIN COURSE

**Prune Stuffed Pork Loin & "Blutwurst" Sausages**  
Braised Pineapple-Red Cabbage & Napkin Dumplings

### TRADITIONAL MAIN FARE

**Almonds Crusted Salmon Fillet or  
Grilled Free Range Chicken Breast**  
Black Truffle Fries & Baby Vegetables

### DESSERT

**Frankfurter Kranz Parfait**  
Cherry Cardamom Ragout



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# WATERSIDE

Cologne, November 17, 2019

## M E N U

### River Crayfish Cocktail

Sauce Marie Louise & Mixed Greens



### Traditional Potato Soup

Root Vegetable, Fresh Marjoram & Bacon



### Pan-Fried Brill Filet & Lobster-Potato Hash

Wilted Greens & Cucumber-Tarragon Velouté

- OR -

### Duo of Pork Cheek & Filet

Apple Sauerkraut, Napkin Dumplings  
Honey-Whiskey Foam & Caraway Gravy



### Bread & Butter Pudding

Vanilla Sauce



Reypenaer, Goat Cheese, Affineur Weinkäse & Affineur Österkron



### Macaroon

## CONNOISSEUR WINE SELECTION

### WHITE

Grüner Veltliner, Schloss Gobelsburg, "Lamm"  
Kamptal, Austria 2017 | €58

### RED

Torres "Mas Las Plana"  
Penedes, Spain 2012 | €110

## ALL INCLUSIVE WINE SELECTION

### WHITE

Riesling, Trocken, "Löss" Clemens Honrath  
Nahe, Germany 2017

### RED

Spätburgunder, Weingut Rings  
Pfalz, Germany 2017

THESE SPECIAL SELECTIONS ARE CREATED BY:

EXECUTIVE CHEF | JOHANNES BAER

EXECUTIVE PASTRY CHEF | Bianca Pecz

## SUPPLEMENTARY DINING CHOICES

### APPETIZER

Truffle Spring Chicken Cassoulet "en Croute" 

Creamy Forest Mushrooms & Fresh Tarragon

### SALAD

Roasted Beet Salad 

Plums, Toasted Almonds, Roquefort Cheese

### PASTA

Pasta Farfalle "Arrabbiata"

Fresh Tomato Sauce, Garlic, Chili Flakes, Parsley & Parmesan

### LOCAL MAIN COURSE

Traditional "Sauerbraten"

Rich Red Wine Sauce, Pickled Red Cabbage, Potato Balls  
Raisins & Almonds

### TRADITIONAL MAIN FARE

Golden-Fried Chicken Parmigiana & Tomato Sauce or  
Grilled Almo Beef Rib Eye Steak & Peppercorn Sauce

Baby Vegetables & Lobster Potato Hash

### DESSERT

"Banana Split"

Vanilla Ice Cream, Fresh Banana, Fudge Sauce

Whipped Cream & Toasted Almonds



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# WATERSIDE

Amsterdam, November 18, 2019

## M E N U

### Vitello Tonnato

Pink Roast Veal, Tuna, Cherry Tomatoes & Crisp Capers



### Dutch Cheese & Beer Soup

Country Bread Croutons



### Seared U10 Scallops

Pumpkin-Puree, Snow Peas, Porcini Butter & Red Wine Reduction

- OR -

### Roasted Black Angus Sirloin Beef

Sauce Foyot, Potato Galettes & Baked Romanesco



### Crème Brûlée

Blackberry Sherbet



Reypenaer, Affineur Österkron, Affineur Weinkäse & Rollino



Touiles a l'orange

## CONNOISSEUR WINE SELECTION

### WHITE

Puligny Montrachet, Etienne Sauzet  
Cote de Beaune, Burgundy, France 2016 | €145

### RED

Tignanello, Marchese Ludovico  
Antinori, Tuscany 2016 | €110

## ALL INCLUSIVE WINE SELECTION

### WHITE

Chardonnay "C" Crystal Reserve  
Arroyo Seco, California, USA 2018

### RED

Le Mortelle Botrosecco, Antinori  
Tuscany, Italy 2016

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EXECUTIVE PASTRY CHEF | BIANKA PECZ

## SUPPLEMENTARY DINING CHOICES

### APPETIZER

#### Shrimp Cocktail

Horseradish Cocktail Sauce

### SALAD

#### Selected Crunchy Field Greens

Nut-Balsamic Vinaigrette, Figs & Swiss Blue Cheese

### PASTA

#### Shell Pasta "Puttanesca"

Anchovies, Capers, Tomatoes, Kalamata Olives  
Chili Flakes & Italian Parsley

### LOCAL MAIN COURSE

#### "Frikadellen" Veal Patty

Mushroom Gravy, Mashed Potatoes & Green Peas

### TRADITIONAL MAIN FARE

#### Free Range Chicken Breast or

#### Broiled Fresh Salmon Filet

Potato Galettes, Baked Romanesco, Mushroom Gravy  
Lemon Dill Beurre Blanc

### DESSERT

#### Coffee Panna Cotta

Chocolate Crumble & Whiskey Foam



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