

DINNER

BREAD

Basket with bread	3.50
With herb garlic butter	0.75
With aioli	0.75
With olive tapenade	0.75

EINSTEIN 3 COURSE MENU 25.00

Entree

Beef carpaccio with balsamic mayonnaise,
Parmesan cheese and pine nuts

or

Smoked salmon mousse with a crostini

Maindish

Irish Beef with herb butter

or

Cod fillet with nut crust and
braised leeks

Dessert

Selection of desserts from our dessert menu

STARTERS

SOUPS

Italian Pomodoro soup with basil oil	5.25
Shrimp curry soup with ginger, spring onion and rice	5.75

MEAT

Beef carpaccio	9.00
with balsamic mayonnaise, Parmesan cheese and pine nuts	
Vitello tonato veal	9.25
with tuna mayonnaise and capers	

FISH

Smoked salmon mousse	8.75
with a crostini	
Cajun lime shrimps stir-fried shrimp	8.95
with red pepper, green onion, ginger and cashew nuts	

VEGETARIAN

Tower of beetroot and feta	7.50
Tomato tarte tatin	7.50
with balsamic vinegar, garlic, and tomato	

FOR THE CHILDREN

Croquette with fries apple sauce and mayonnaise	8.50
Chicken nuggets with fries apple sauce and mayonnaise	8.50
Children's ice cream two scoops of vanilla ice cream with whipped cream	5.00

MAIN COURSES

SERVED WITH STEAK FRIES AND MAYONNAISE

OUR CLASSICS

Spareribs	17.50
house marinated served with garlic sauce	
Beef steak	17.75
with herb butter	
Einstein Steakburger	13.75
with Cheddar cheese, pickle, bacon and tomato relish	
Chicken sate	14.75
with pickles, prawn crackers and peanut sauce	
Pork tenderloin medallions	15.25
with mushroom sauce	

MEAT

Kangaroo fillet	17.50
with Pepsi Cola pepper sauce	
Veal medallions	18.50
with Cambozola cream sauce and grilled vine tomatoes	
Spicy meat pieces of beef	17.75
with red pepper, cilantro, cashews and rice	

FISH

Cod fillet	17.00
with nut crust and braised leeks	
Trout from the oven	17.50
with vegetables, roasted almonds and white wine	

VEGETARIAN

Tortilla pie	14.50
with vegetables, guacamole, salsa and cheese	
Quinoa chickpea burger	14.50
with Cheddar, caramelized onion, spicy mayonnaise and ras el hanout spices	

SALADS WITH BREAD

Salad with Goat cheese	13.50
(from the oven) wrapped with nuts, pear, honey and thyme	
Salad carpaccio	13.50
with Parmesan cheese, pine nuts and lemon mayonnaise	

DESSERTS

Red Fruit trifle with cake	6.00
marmalade, mascarpone and blood orange sorbet	
Dessert soup	6.00
with strawberries, fresh mango and kiwi sorbet	
Grilled peach	6.00
with curd, pomegranate and mint sorbet	
Chocolate muffin	6.00
from the oven with strawberry ice cream	
Selection of desserts	7.95
from our dessert menu	

DINNER



A person who never made a mistake never tried anything new