

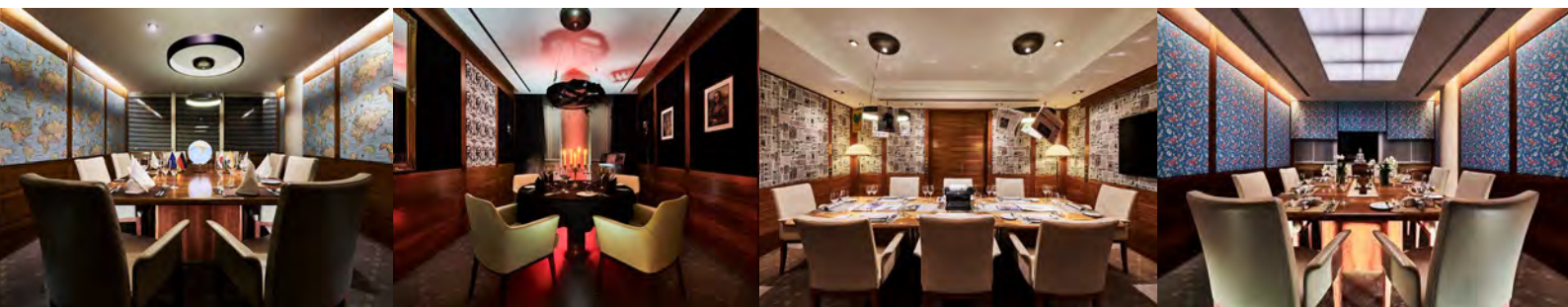
AIRPORT CLUB
FRANKFURT

PRIVATE DINING MENU & FRIDAY NIGHT DINNER CLUB





For private dining rooms with special air purifiers,
we charge only 50 euros room & service charge



All food and beverage prices include VAT.
Please ask for our separate allergen certificate
and the ingredients of our dishes. „„sdf““



MENÜ 1

Amuse bouche

Baby spinach salad | Miso vinaigrette | grilled artichoke

Saddle of veal steak
Port wine jus | Colorful carrots | Sweet Potato Gnocchi

Panna cotta | Mango ragout | Kalamansi sorbet

Chocolates and Petit Four

Price per person: € 49.00



MENÜ 2

Amuse bouche

Black Angus beef carpaccio
Truffle marinade | Parmesan stick

Pumpkin cream soup | Hokkaido tempura

Fillet of the Atlantic Loup
Bouillabaisse Sud | Tomato fondue | Olive gnocchi

Tiramisu | Currant sorbet

Chocolates and Petit Four

Price per person: € 65.00



MENÜ 3

Amuse bouche

Lobster medallion
Bouillabaisse foam | Sour cream | Herb salad

Oxtail essence | Egg prick | Vegetable diamonds

Saddle of venison slices
Pepper jus | Pointed cabbage and mushrooms | Potato noodles

Lemon tart | Vanilla creme fraîche | Blood orange sorbet

Chocolates and petit fours

Price per person: € 95.00



CAVIAR

Ossietra Kaviar caviar
served on ice with classic side dishes

(Blini, buttered toast, sour cream, egg, onion, etc.)

50 g (for 2 people): € 190.00

125 g (for 4-5 people): € 370.00

250 g (for 8-10 people): € 720.00

