

FLAVORS

Restaurant Flavors | c/o Frankfurt Airport Marriott Hotel & Sheraton Frankfurt Airport Hotel
Flughafen / Terminal 1, Hugo-Eckener-Ring 15,
60549 Frankfurt, Germany
MarriottFrankfurtAirportHotels.com | flavors-frankfurt.com

SOUP

PEA CREAM SOUP WITH MINT (1,2,5,7,10,12) € 14.00
Foam of young peas | mint foam | tramezzini | prawn tartare

IT'S TEATIME (1,2,3,10,11,12,14) € 14.00
Beef tea | vegetable gyoza | Asian-infused - lemon grass, ginger, cilantro

APPETIZERS

MEET THE SEA (1,4,11,12,13,14) € 26.00
Scallop | carrot trilogy | yuzu dressing | gari | pickled shiitake mushrooms | cilantro | sesame

TATAR FRANKFURT STYLE (1,2,4,7,11) € 26.00
New Zealand steak tartare | green sauce gremolata | green apple | shallots | mustard sour cream
wild herb salad | apple dressing

1001 NIGHTS (4,10,11,12,14) € 26.00
Tuna tataki | orange and ginger marinade | chickpeas | spinach | sesame

SPAIN MEETS ITALY (7,8,15) € 32.00
Burratina | Pata Negra | mango | Cashew | chili | lime

MAIN COURSES

FRESH FROM NORWAY (4,7,9,10,11) € 37.00

Salmon fillet | mashed potatoes | artichokes | tomatoes | bourride sauce | tarragon | saffron

PORK REMASTERED (1,3,7,10,11,12,14,15) € 36.00

Glazed Duroc pork belly | teriyaki | green asparagus | mashed sweet potatoes | sesame | cilantro

OUR SIGNATURE DISH (1,2,4,5,7,9,10,11) € 48.00

Turbot | pea trilogy | mashed potatoes | lobster bisque | brioche croûtons

VIENNA CALLING (1,2,7,9,10,11) € 33.00

Veal escalope | potato and cucumber salad | wild cranberries | lemon wedge

VEGETARISCH | VEGETARIAN

WE LOVE PASTA (1,7,10) € 32.00

Linguini | truffle | cream | king oyster mushrooms

I AM VEGAN (10) € 24.00

Chickpea ragout | tomatoes | coconut | spinach | fried black rice

A STEAK JOURNEY...

GERMAN PREMIUM DRY-AGED MEAT

True Wilderness - Premium meat from local beef

Meat processing in perfection. The regional meat is aged in special maturing chambers for 21 days, which gives it its unique and intense flavor - a must for meat lovers.

Porterhouse-Steak

per 100g | per 3,5oz € 19.00

T-Bone-Steak

per 100g | per 3,5oz € 17.00

Club-Steak

per 100g | per 3,5oz € 14.00

...CONTINUES

PRIME RIB 12.3oz/350g € 49.00
Prime rib 12,3oz
USA IBP, 120 days feedlot, Breed: Hereford-Angus cross

NEW ZEALAND TENDERLOIN 8.8oz/250g € 42.00
Grass-fed, first-class, full-bodied and finely marbled beef

SIDES

Leaf spinach Gorgonzola cream ^(7,10)	€ 6.50	Mashed potatoes truffle ⁽⁷⁾	€ 9.00
Cannellini beans chorizo dried tomatoes ^(7,10)	€ 6.50	Wild herb salad seeds sprouts apple dressing ^(1,7,11)	€ 9.50
Seasonal vegetables ^(7,10)	€ 6.50	Steak fries smoked salt	€ 6.50

The steaks and meat dishes are served with: pepper sauce ^(7,10,11) and Café de Paris butter ^(7,10).

DESSERT...

FOR CHEESE LOVERS (1,2,7,8,11)

Raw milk cheese | fruit bread | cherry chutney | fig mustard
€ 26.00

CHOCOLATE HEAVEN (1,2,7)

Chocolate caramel grand | apple | crumble
€ 16.00

LAST BUT NOT LEAST (1,2,7,8)

Lemon posset | pistachio ice cream | berries | biscuit
€ 14.00 €

...WINES

2017 er Siefersheimer Riesling Auslese

VDP. Große Lage (Grand Cru) noble sweet
Weingut Wagner – Stempel Rheinhessen (Bingen)
Germany
€ 15.00 | 0.1 l

2017er Banyuls Vin Doux Naturel

Grenache Noir (80%), Grenache Gris (20%)
Gérards Bertrand | Rousillion (Banyuls) – France
€ 8.40 | 0.1 l

2021er Loibner

Gelber Traminer Qualitätswein Auslese - sweet
Weingut Emmerich Knoll | Wachau – Austria
€ 7.50 | 0.05 l

DESSERT & WINE PAIRING PACKAGES

CHOCOLATE HEAVEN & 2017er Banyuls Vin Doux Naturel € 21,00

LAST BUT NOT LEAST & 2021er Loibner Gelber Traminer € 18,00

We care for you. Please let the service staff know if you are allergic to any kind of food so that we can help you with your choice of meal.

Allergens: 1) Gluten, 2) Eggs, 3) Peanuts, 4) Fish, 5) Crustaceans, 7) Milk/Butter, 8) Edible Nuts, 9) Sulphur dioxide, 10) Celery, 11) Mustard, 12) Soy, 13) Molluscs, 14) Sesame, 15) Pork
All prices include VAT and service charges.