

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

SOUP

CELERY MEETS APPLE (1,2,7,8,10,11) € 15,00

Celery | roasted hazelnut | apple reduction | wild fowl praline

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

MAIN COURSES

FRESH FROM NORWAY <small>(4,7,9,10,11)</small>	€ 37,00
Salmon fillet mashed potatoes artichokes tomatoes bourride sauce tarragon saffron	
PORK REMASTERED <small>(1,3,7,10,11,12,14,15)</small>	€ 36,00
Glazed Duroc pork belly teriyaki green asparagus mashed sweet potatoes sesame cilantro	
OUR SIGNATURE DISH <small>(1,2,4,5,7,9,10,11)</small>	€ 48,00
Turbot pea trilogy mashed potatoes lobster bisque brioche croûtons	
VIENNA CALLING <small>(1,2,7,9,10,11)</small>	€ 33,00
Veal escalope potato and cucumber salad wild cranberries lemon wedge	

VEGETARIAN

WE LOVE PASTA <small>(1,7,10)</small>	€ 32,00
Linguini truffle cream king oyster mushrooms	
I AM VEGAN <small>(10)</small>	€ 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 € 16,00

T-Bone-Steak

per 100g | per 3,5oz € 15,00

Club-Steak

per 100g | per 3,5oz € 13,00

...CONTINUES

PRIME RIB 12,3OZ

USA IBP, 120 days feedlot, Breed: Hereford-Angus cross

€ 49,00

NEW ZEALAND TENDERLOIN 8,8OZ

Grass-fed, first-class, full-bodied and finely marbled beef

€ 39,00

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.