



Chattanooga
GRILLRESTAURANT

Menu








Starters

Salmon carpaccio ^{5,D} Salmon marinated in tarragon Balsamic vinegar Rocket salad Capers Avocado	€ 12.00
Beef carpaccio ^{AWei,G} Home-made beef tenderloin carpaccio Balsamic vinegar Rocket salad Parmesan shavings Bread	€ 15.00
Arancini ^{C,G,L} Mushroom and risotto croquettes with prosciutto and Emmental cheese 3 Croquettes	€ 11.00
Steak tartar ^{E,J} Angus steak Padano cheese Truffle garlic mayonnaise Egg	€ 14.00

Salads

Caesar salad  AWei,D	€ 10.00
Crunchy cos lettuce Crispy croûtons Traditional dressing	
with chicken breast	€ 13.00
with strips of beef tenderloin	€ 16.00
with black tiger prawns ^B	€ 16.00
Surf & turf ^B	€ 18.00
Goat's cheese salad  G,D	€ 15.00
Mixed salad Balsamic dressing Aubergine purée Grilled vegetables Chunks of goat's cheese	
Feta cheese salad  G,J,K	€ 15.00
Crispy feta cheese wrapped in filo pastry Mixed salad Pear Figs Tahini and mustard dressing	
Sausage salad ^{AWei}	€ 12.00
Ham sausage Gherkins and onion rings in aromatic vinegar and oil marinade served with bread	



Main courses

Wiener Schnitzel ^{AWei,E} Classic breaded veal escalope Served with fries Small salad	€ 19.00
Mushroom risotto ^{G,L} Risotto Truffles Grana Padano	€ 21.00
Saddle of veal steak Grilled vegetables Fries Jus	€ 27.00
Veal fillet with grilled vegetables Veal Grilled vegetables Fried mushrooms and veal jus	€ 31.00
Irish beef tenderloin ^I with grilled vegetables	€ 32.00
Rib eye Angus beef Onion compote Marinated onion rings Veal jus	€ 32.00
Entrecôte with bacon and potato millefeuille ^{S,G} Angus beef Potato and bacon millefeuille Veal jus	€ 32.00
Fillet mignon ^G Steak Mashed potatoes Sautéed mushrooms Veal jus Dried prosciutto	€ 34.00

With fries or sweet potato chips



Hamburger

Home-made mini burgers ^{AWei,GJ} € 14.00
3 mini burgers | Home-made burger bun | Fried onions
Emmental cheese | Chef's sauce

Ultimate chicken burger ^{GJ} € 16.00
Focaccia bread | Breaded chicken | Tomato | Salad | Coleslaw
Balsamic dressing | Avocado

Madison burger ^{AWei,GJ} € 17.00
Angus beef | Fried mushrooms | Onion compote
Emmental cheese | Camembert cheese | Aroma of truffles | Home-made bread

With fries or sweet potato chips

Fish

Grilled sea bass ^{E,G,L} € 24.00
with avocado risotto and small salad

Cod fillet ^G € 27.50
Onion salad | Potato foam

Scallops ^{G,L} € 27.50
5 pc. | With white wine and lemon sauce and parmesan gratin



Tartes flambées

Bacon and onion <small>AWei,G</small> Cream Bacon Onions	€ 8.00
Tomato caprese <small>AWei,G</small> Cream Tomato Mozzarella Onions Basil	€ 9.00
Camembert and mushroom <small>AWei,G</small> Cream Bacon Onions Mushrooms Cheese	€ 9.00
Chevre Charlotte deluxe <small>AWei,G,HWal</small> Cream Onions Fig and balsamic vinegar Goat's cheese Thyme honey Walnuts	€ 10.50
Sweet treat! Calvados-glazed apples <small>AWei,G,HMan</small> Crème fraîche Apple Cinnamon Almond Apple butter	€ 10.50



Desserts

Crème brûlée – classic ^{E,G} Vanilla crème Caramel top	€ 7.00
Chocolate fondant ^{AWei,E,G} A not so classic fondant with vanilla ice cream	€ 10.00
Pavlova Kehl ^{E,G} Meringue Lemon sorbet Mascarpone cream Seasonal fruit with grilled pineapple	€ 10.00

Coffee & co.

Espresso ¹³	€ 2.00	Latte Macchiato ^{13,G}	€ 3.50
Espresso Doppio ¹³	€ 2.90	Hot chocolate ^{13,G}	€ 3.00
Espresso Macchiato ^{13,G}	€ 2.50	Various teas in pyramid bag	€ 2.50
Café Crema ^{13,G}	€ 2.40		
Cappuccino ^{13,G}	€ 2.80		

Aperitifs

Prosecco Spumante Villa Sandi, Veneto/Italy 2016 "Il Fresco" brut, DOC	0.1l	€ 4.40	Campari Orange	0.2l	€ 4.20
Bellini (peach purée with prosecco)	0.1l	€ 5.60	Kir	0.1l	€ 4.30
Aperol Spritz	0.2l	€ 6.20	Kir Royal	0.1l	€ 4.80
Campari	5cl	€ 4.00	Martini Bianco	5cl	€ 4.50
Campari Soda	0.2l	€ 4.20	Martini Rosso	5cl	€ 4.50
			Picon beer	0.3l	€ 4.20
			Ricard	2cl	€ 4.80

Beer



Ur Hell	0.33l	€ 3.50
Light lager	0.33l	€ 3.80
Kronen Pils on draught	0.5l	€ 4.50
Kronen non-alcoholic	0.33l	€ 3.50



Ur Weisse	0.5l	€ 4.50
Erdinger non-alcoholic	0.5l	€ 4.50
Light beer	0.5l	€ 4.50



Soft drinks

Peterstaler mineral water medium		0.5l	€ 3.50
Black Forest still		0.5l	€ 3.50
Peterstaler orangeade	0.2l	€ 2.90	0.4l € 3.50
Peterstaler lemonade	0.2l	€ 2.90	0.4l € 3.50
Peterstaler redcurrant spritzer	0.2l	€ 2.90	0.4l € 3.50
Peterstaler apple juice spritzer	0.2l	€ 2.90	0.4l € 3.50
Peterstaler cola mix	0.2l	€ 2.90	0.4l € 3.50
Coca Cola, Coca Cola light		0,33l	€ 3.50
Tonic water		0.2l	€ 2.90
Bitter lemon		0.2l	€ 2.90
Ginger ale		0.2l	€ 2.90

Juices, nectars & juice spritzers

Juices / Nectars (choice)		0.2l	€ 3.20
Apple juice, orange juice mango, passion fruit, redcurrant			
All our juices / nectars are also available as spritzers		0.4l	€ 3.70

Digestifs

Williams Christ pear brandy	2cl	€ 3.50	Ramazotti on ice	4cl	€ 4.50
Zibärtele wild plum liqueur	2cl	€ 4.50	Bailey's	4cl	€ 4.50
Mirabelle plum liqueur	2cl	€ 3.50	Hennessy Cognac	4cl	€ 8.50

Other beverages available on request.

CALAMUS AREAL

Business and Leisure Centre



- Orangerie
Event location

- Julia's Restaurant
with Mediterranean
terrace



- Julia's Restaurant
Italian cuisine

- Sensapolis Kehl
Indoor play &
climbing centre



- Hotel Calamus****
with 4 conference rooms

- Chattanooga
Sports bar
American-style
sports bar



- Meetings & seminars
4 rooms – 45 to 107 m²

- CalaRace
Indoor electric
cart track



Chattanooga Grillrestaurant

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www.chattanooga-grillrestaurant.de

Please ask our kitchen staff if you have any questions about allergens and additives.

Additives

1 with colouring
1a with dark colouring
2 with preservative
3 with sweetener
3a contains a source of phenylalanine
4 with flavour enhancer
5 with antioxidant
5a sulphurated

Meat products

6 with phosphate
7 with starch

8 with dairy protein
9 with plant protein
10 with egg white
11 prepared using milk/cream

Miscellaneous

12 with chocolate-flavoured coating
13 with caffeine
14 with quinine
All dishes are prepared with iodised salt.

Allergens

A contains gluten*
Wt – Wheat
Rye – Rye

Spe – Spelt
Bar – Barley
Oat – Oats
B contains crustaceans*
C contains egg*
D contains fish*
E contains peanuts*
F contains soya*
G contains dairy*
H contains nuts*
Haz – Hazelnut
Wal – Walnut
Mac – Macadamia nut
Alm – Almond

Pst - Pistachio
I contains celery*
J contains mustard*
K contains sesame*
L contains sulphur dioxide/
sulphite*
M contains lupin*
N contains shellfish*

*or products thereof