

QIU

TAPAS	EURO
OLIVES, KALAMATA AND GREEN OLIVES FROM SICILY	4
EGGPLANTCREAM - SALTLEMON, PARSLEY AND HARISSA-AIOLI	7
BAO BUN WITH SHORT RIB, KIM-CHI-MAYO, SALSA AND PICO DE GALLO	12
ARGENTINIAN WILD PRAWNS, SMOKED PEPPER, GARLIC AND CHILI	10
BEELITZ ASPARAGUS - RASPBERRY, VERBENA AND LIME	8
COUS - COUS - LABNEH, POMEGRANATE AND MINT	6
ALL TAPAS SERVED IN FAMILY STYLE	42
PINSA - OPTIONALLY TOPPED WITH:	
GOAT CREAM CHEESE, DRIED TOMATOES AND ROCKET	10
HOME - SMOKED SALMON, TARAMASALATA AND BRONZE FENNEL	12
IBERICO HAM, MUSTARD - MAYO AND CRESS	12

WE ACCEPT DEBIT-OR CREDITCARD, NO CASH

QIU

MENU

EURO

SOUP OF THE DAY

10

MIXED SALAD

HERBAL DRESSING AND ROASTED SUNFLOWER SEEDS

8

BURRATA BUFALA CAMPANA D.O.P.

ANCIENT TOMATO, CANTALOUPE - MELON AND HERBS FROM OUR GARDEN

12

CHEESE SELECTION FROM MAITRE PHILIPPE

3 TYPES, FRUIT BREAD AND RHUBARB - CHERRY - CHUTNEY

18

CREAM OF CHICKPEAS

ZATAR, GINGER, CORIANDER AND ROASTED CAULIFLOWER

12/19

BEELITZ ASPARAGUS

PEANUT, CITRUS EMULSION AND GRENAILLE POTATOES

14/21

IF YOU HAVE ANY QUESTIONS ABOUT THE ALLERGENS OR
ADDITIVES CONTAINED WE ARE HAPPY TO HELP. ALL PRICES INCLUDE VAT.
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MENU

EURO

TAGLIATELLE, HOMEMADE ARGENTINE WILD PRAWNS, LOBSTER SAUCE AND TARRAGON	26
TAGLIATELLE, HOMEMADE BEEF FILET TIPS, PARSLEY AND TRUFFLE FOAM	27
BBQ GUINEA FOWL LEG CABBAGE TURNIP, CASHEW NUT AND CAPUCHIN CRESS	27
CHAR FROM THE MÜRITZ BRAISED CUCUMBER, DILL AND SAVORA-MUSTARD-BEURRE-BLANC	29
BOUILLABASSE FISH OF THE DAY, PRAWNS AND FENNEL	28
ROAST BEEF FROM SIMMENTAL BEEF CHIMICHURRI, WHITE BEAN CREAM AND GREEN BEAN SALAD	31
RHUBARB DESSERT VALRHONA CHOCOLATE AND TONKA BEAN	10

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