



— MENU —

THE  
**CLOCK**  
BAR | FOOD

## Salads & Cold Appetizers

<b>THE CLOCK SALAD</b> <sup>7</sup> PINK TOMATO, HONEY AUBERGINE, ROASTED RED PEPPERS, SHEEP CHEESE, HERBS AND SMOKED OLIVE OIL	280 g	17,90 lv.
<b>SPINACH SALAD</b> <sup>7</sup> WITH QUINOA, BLUE CHEESE, ONION DRESSING, AND CHERRY TOMATOES	280 g	18,90 lv.
<b>BURRATA SALAD</b> <sup>7,8</sup> BURRATA, TOMATO, CEDAR NUTS, ROQUETTE, PESTO AND BALSAMIC REDUCTION	280 g	21,90 lv.
<b>CAESAR SALAD</b> - BY A CLASSIC RECIPE <sup>7,4,3</sup> <ul style="list-style-type: none"><li>• WITH CHICKEN AND PANCETTA</li><li>• WITH SHRIMP<sup>4,14</sup></li></ul>	300 g 350 g 350 g	14,90 lv. 18,90 lv. 21,90 lv.
<b>SEASONAL SALAD</b> <sup>3,7,8</sup> WITH BEETROOT CARPACCIO, APPLE, CARROT, ROQUETTE, PINE NUTS, AND WHITE CHOCOLATE DRESSING	280 g	18,90 lv.
<b>TABBOULEH SALAD WITH QUINOA</b>	280 g	17,90 lv.
<b>'THE CLOCK' TARTARE</b> <sup>1</sup> OVER AVOCADO-CELERY SALSA, WITH TOASTED BREAD <ul style="list-style-type: none"><li>• FROM ANGUS BEEF TENDERLOIN</li><li>• FROM RED TUNA FILLET<sup>4</sup></li></ul>	180 g 180 g	32,90 lv. 29,90 lv.
<b>ANTIPASTI</b> <sup>7</sup> SELECTION OF CURED MEAT AND FARM CHEESE	180 g	37,90 lv.

## Soups

<b>SMOKED TOMATO SOUP</b> WITH SHRIMP <sup>4</sup>	300 g	18,90 lv.
<b>SMOKED TOMATO SOUP</b> WITH MOZZARELLA <sup>7</sup>	300 g	12,90 lv.

## Warm Appetizers

<b>PIL PIL SHRIMP</b> <sup>4, 14</sup> BY AN ANDALUSIAN RECIPE	150 g	28,90 lv.
<b>ESCARGOTS À LA PROVENÇALE</b> <sup>7</sup> IN GARLIC BUTTER, PARMESAN AND HERBS	150 g	29,90 lv.
<b>WARM DUCK LIVER</b> <sup>7, 8</sup> WITH A CARAMELIZED PEACH, MARSALA AND HAZELNUT	180 g	39,90 lv.
<b>CAMEMBERT</b> <sup>7</sup> TOASTED IN CRUST WITH STRAWBERRY JAM	170 g	25,90 lv.
<b>VEAL TONGUE</b> <sup>7</sup> WITH CHIMICHURRI, SPICY CALABRO SALAMI, AND CHERRY TOMATO, SERVED WITH ROASTED AUBERGINE	180 g	28,90 lv.
<b>CALAMARI IN CRUST WITH LEMON AIOLI</b> <sup>7, 4</sup>	180 g	25,90 lv.

## Meat

<b>CHICKEN FILLET</b> <sup>7</sup> WITH PARMESAN CRUST, CHEDDAR, & HERBS, GARNISHED WITH POTATO GNOCCHI, OLIVES AND SUN-DRIED TOMATO	350 g	29,90 lv.
<b>DUCK LEG CONFIT</b> <sup>7</sup> WITH SWEET-POTATO PURÉE AND PORTO SAUCE WITH SOUR-CHERRIES	280 g	29,90 lv.
<b>ROASTED PORK RIBS WITH CHIPS</b> • WITH BBQ SAUCE <sup>10</sup> • WITH HONEY AND SESAME <sup>11</sup>	600 g	33,90 lv.
<b>PORK ROYAL CUTLET</b> <sup>7</sup> WITH HERBAL-BUTTER CRUST, FRESH ONION, AND ROASTED PEPPERS	450 g	35,90 lv.
<b>ABERDEEN BEEF MEATBALLS ON A PLATE</b> WITH FRENCH FRIES AND MARINATED ROASTED PEPPERS	350 g	29,90 lv.
<b>WIENER SCHNITZEL</b> <sup>7, 3</sup> WITH CHIPS AND HERBAL BUTTER	350 g	39,90 lv.
<b>SLOW-ROASTED VEAL CHEEKS</b> <sup>7, 8, 11</sup> WITH MASHED POTATOES WITH HAZELNUT TAHINI, GLAZED CARROTS, AND PARSNIP CHIPS	350 g	44,90 lv.
<b>ANGUS BEEF STEAK</b> <sup>7</sup> WITH PARMESAN POTATOES, GRILLED VEGETABLES, ASPARAGUS AND SAUCE WITH BLACK TRUFFLE	350 g	64,90 lv.

## Fish Proposals

<b>RED TUNA STEAK</b> <sup>4,7,11</sup> WITH BLACK RICE, GLAZED STIR-FRY VEGETABLES, BUTTER SAUCE AND SESAME	330 g	39,90 lv.
<b>SEABASS FILLET</b> <sup>7,4</sup> WITH LEMON BELUGA LENTILS, POACHED FENNEL, AND BUTTER SAUCE WITH CHERRY TOMATOES	330 g	35,90 lv.
<b>SALMON FILLET</b> <sup>7,4</sup> IN BUTTER SAUCE WITH PERNOD, QUINOA AND THYME, AND TOURNETTE OF ZUCCHINI AND CARROTS	330 g	39,90 lv.

## Pasta Fresca & Risotto

<b>NERO TAGLIOLINI</b> <sup>1,3,4,7</sup> WITH SHRIMP, CALAMARI, SALMON AND GREEN ASPARAGUS	330 g	34,90 lv.
<b>TAGLIATELLE</b> <sup>1,3,7,8</sup> WITH GOAT CHEESE, PEAR, AND PINE NUTS	330 g	29,90 lv.
<b>PENNE ARRABIATA</b> <sup>1,3,7</sup> BY A CLASSIC RECIPE	320 g	22,90 lv.
<b>TAGLIATELLE</b> <sup>1,3,7</sup> WITH PORCINI MUSHROOMS & PARMESAN CRÈME SAUCE	320 g	28,90 lv.
<b>CRÈME-RISOTTO</b> <sup>7,4</sup> WITH SALMON, CAPERS, HERBS AND CRÈME SAUCE	330 g	29,90 lv.
<b>RISOTTO</b> <sup>7</sup> WITH SPINACH AND WILD MUSHROOM SELECTION	330 g	28,90lv.

## Homemade Desserts

<b>CHEESECAKE OF THE DAY</b> <sup>7</sup>	100 g	12,90 lv.
<b>CRÈME BRÛLÉE</b> WITH COINTREAU AND VANILLA <sup>7</sup>	100 g	11,90 lv.
<b>THE CLOCK'S BISCUIT CAKE</b> <sup>1,3,7</sup> WITH CRÈME-LIQUEUR, MASCARPONE, COFFEE AND BELGIAN CHOCOLATE	100 g	11,90 lv.

## Allergens

1. CEREALS CONTAINING GLUTEN,  
2. CRUSTACEANS  
3. EGGS AND PRODUCTS THEREOF  
4. FISH AND PRODUCTS THEREOF  
5. PEANUTS AND PRODUCTS THEREOF

6. SOYBEANS  
7. MILK AND PRODUCTS THEREOF  
8. NUTS  
9. CELERY AND PRODUCTS THEREOF  
10. MUSTARD

11. SESAME SEEDS  
12. SULPHUR DIOXIDE AND SULPHITES  
13. LUPIN AND PRODUCTS THEREOF  
14. MOLLUSCS

# DRINKS

## Beer

### DRAUGHT

BOHÈME, LAGER, 330 ML	4,49 lv.
BOHÈME, LAGER, 500 ML	6,49 lv.

### BOTTLED

A.K. DAMM, 330 ML	5,99 lv.
PRIMATOR ANTONIN, 500 ML	6,49 lv.
RADEBERGER PILSNER, 330 ML	4,99 lv.
PRIMATOR IPL, MOTHER IN LAW, 500 ML	8,99 lv.
ESTRELLA DAMM DAURA PREMIUM LAGER, GLUTEN-FREE, 330 ML	7,99 lv.
CLAUSTHALER PREMIUM, 0,0%, 330 ML	5,49 lv.
SCHOFFERHOFER, HEFEWEIZEN GRAPEFRUIT MIX, 330 ML	5,49 lv.
WEISSER HASE, 500 ML	7,99 lv.
TUCHER NURNBERGER ROTBIER, BAVARIAN, BEER 500 ML	9,49 lv.
HASEN, DUNKER HASE, WEISSBIER DUNKLER, 500 ML	7,99 lv.

## Non-alcoholic

ACQUALY STILL WATER, 500 ML	2,99 lv.
ACQUALY STILL WATER, 1 L	5,99 lv.
ACQUALY CARBONATED, 500 ML	3,99 lv.
ACQUALY CARBONATED, 1 L	6,99 lv.
ACQUA PANNA, 250 ML	4,99 lv.
ACQUA PANNA, 750 ML	9,99 lv.
SAN PELLEGRINO, 750 ML	9,99 lv.
PERRIER, 330 ML	5,99 lv.
PERRIER, 750 ML	9,99 lv.
FRUIT JUICE, RAUCH, 300 ML	3,99 lv.
COCA-COLA PRODUCTS, 250 ML	3,99 lv.
LE TRIBUTE (NATURAL) TONIC WATER, 200 ML	6,99 lv.
LE TRIBUTE (NATURAL), 200 ML PINK GRAPEFRUIT SODA	6,99 lv.

FEVER-TREE GINGER ALE, 200 ML	6,99 lv.
REDBULL, 250 ML	7,99 lv.
HOMEMADE LEMONADE, 300 ML	6,49 lv.
HOMEMADE ICE TEA, 300 ML	6,49 lv.
HOMEMADE LEMONADE OR HOMEMADE TEA, 1 LITRE	16,99 lv.

## Rakia

50 ml

STRALDZHA MUSKAT RAKIA, BARREL SELECTION	6,99 lv.
BOYARD, POMORIE, MUSKAT SEASONAL	6,99 lv.
BOYARD, POMORIE, HAMBURG MUSCADINE	6,99 lv.
KRALJICA, PLUM RAKIA, ZARIC, 7 YEARS OLD	9,99 lv.
APRICOT RAKIA ISPERIH	6,99 lv.
PLUM RAKIA ISPERIH	6,99 lv.
EDNA, WINE RAKIA	8,99 lv.
HUBERT 1924, QUINCE RAKIA	9,99 lv.
WILLIAMS, PEAR RAKIA	9,99 lv.

## Vodka

50 ml

BELUGA	12,99 lv.
PYLA EXCELLIUM, FRANCE	8,99 lv.
KOSKENKORVA, FINLAND	6,99 lv.

## Gin

50 ml

ROKU JAPANESE CRAFT GIN	9,99 lv.
MANUEL GIN, LONDON DRY	6,99 lv.

## Cognac & Brandy

50 ml

DOMAINE DE JOÿ, BAS-ARMAGNAC, VSOP	10,99 lv.
DOMAINE DE JOY XO, 10 YO, BAS-ARMAGNAC	25,99 lv.
COGNAC GILBERT XO	25,99 lv.

## Rum

50 ml

CAPITAN BUCANERO AÑEJO	6,99 lv.
BARCELO IMPERIAL 10 Y.O.	8,99 lv.
EL DORADO, 12 YO	13,99 lv.

## Anise

50 ml

PLOMARI	6,49 lv.
PERNOD	6,99 lv.

## Apéritif & digestif

LIMONCELLO MARCATI, 25 ML	3,69 lv.
PORTO RECCUA, 10 YO, 25 ML	6,99 lv.
AMARETTO DISARONNO, 50 ML	6,99 lv.
BAILEY'S, 50 ML	6,99 lv.
BRANCA MENTA, 50 ML	6,99 lv.
JÄGERMEISTER, 50 ML	6,99 lv.
CARACAS CLUB COFFEE, RUM FROM VENEZUELA	7,99 lv.

## Vermouth

CAMPARI, 50 ML	6,99 lv.
MARTINI, 100 ML	8,99 lv.

## Nuts

100 g

PISTACIO, HAZELNUT, ALMOND, CASHEW <sup>8</sup>	9,99 lv.
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## Scotch whiskey

50 ml

JOHNNIE WALKER, RED	7,99 lv.
JOHNNIE WALKER 12 YO	10,99 lv.

## Irish whiskey

50 ml

BLACKBUSH	7,99 lv.
JAMESON	7,99 lv.

## Bourbon

50 ml

FOUR ROSES	6,99 lv.
WOODFORD RESERVE	13,99 lv.

## Tennessee whiskey

50 ml

JACK DANIEL'S	9,99 lv.
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## Malt whiskey

50 ml

BIG PEAT ISLAY MALT SCOTCH	14,99 lv.
EDRADOUR HIGHLAND MALT, 10 YO	16,99 lv.
GLENFARCLAS, SPEYSIDE MALT, 15 YO	25,99 lv.
GLENFIDDICH 12 YO	9,99 lv.

## Hot drinks

ESPRESSO, 45 ML	3,69 lv.
CAPPUCCINO, 180 ML <sup>7</sup>	5,69 lv.
LATTE, 250 ML <sup>7</sup>	5,99 lv.
TEA RONNEFELDT, 350 ML	4,49 lv.
FOREST TEA	3,49 lv.
NESCAFÉ MILK, 250 ML <sup>7</sup>	4,69 lv.
COCOA MILK, 250 ML <sup>7</sup>	4,69 lv.
IRISH COFFEE, 250 ML	9,90 lv.
DECAFFEINATED COFFEE	3,99 lv.
CARAJILLO 43, COFFEE WITH LIQUOR 43	9,99 lv.

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