

QUICHE

Quiche Lorraine

Bauernschinken | Ei | Sahne | Emmentaler | Zwiebel

€ 5



Spinatquiche mit Feta

Blattspinat | Feta | Ei | Sahne | Zwiebel

€ 5

HOMEMADE PANINI

Panini Fenchel-Salami

Fenchel-Salami | Rucola | getrocknete Tomaten | Grana Padano

€ 11



Panini Hirtenkäse Tomate

Hirtenkäse | Strauchtomate | Pesto | Basilikum | rote Zwiebel

€ 10

Panini Lachs

Rauchlachs | Gurke | Honig Senf Sauce

€ 11

SALAD



Daily Salad

saisonal | wechselnd

€ 4

FLAMMKUCHEN

The Original Elsass

Kernschinken | Sauerrahm | Lauch

€ 15

The Salmon

Rauchlachs | Schmand | rote Zwiebeln

€ 16 ½



The Veggie Mediterranean

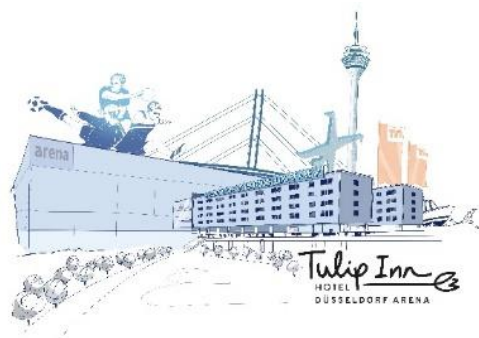
Strauchtomate | Mozzarella | Pinienkerne | Basilikum

€ 15 ½



Backstage BAR & DELI

Alle Preise sind in Euro (€), inkl. MwSt. & Bedienung.
Lieber Gast, reagieren Sie auf natürliche Lebensmittel
& /oder Zusatzstoffe allergisch, sprechen Sie uns bitte an!



Tulip Inn
HOTEL
DÜSSELDORF ARENA

QUICHE

Quiche Lorraine

Farmer's ham | eggs | cream | Emmentaler cheese | onion

€ 5



Spinach - Feta Quiche

Spinach | Feta | eggs | cream | onion

€ 5

HOMEMADE PANINI

Panini Fennel Salami

Fennel Salami | Rocket | dried tomatoes | Grana Padano

€ 11



Panini Herders Cheese

Herders cheese | tomatoes | Pesto | basil | red onion

€ 10

Panini Salmon

Salmon | Cucumber | Honig Senf Sauce

€ 11

SALAD



Daily Salad

seasonal | changing

€ 4

FLAMMKUCHEN

The Original Elsass

Westphalian ham | sour cream | leek

€ 15

The Salmon

Smoked salmon | sour cream | red onion

€ 16 ½



The Veggie Mediterranean

Tomato | mozzarella | pine nuts | basil

• € 15 ½



Backstage BAR & DELI

All prices are in Euro (€), incl. taxes & service.
Dear guest, please inform our staff of any kind of food additive allergies, food intolerances or special dietary needs.

