

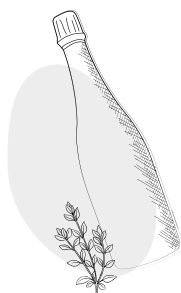
DINING

DINING

DINING

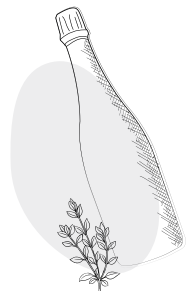
FINE  
DINING

FINE  
DINING

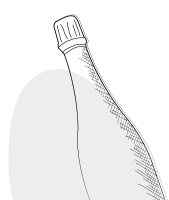


FINE  
DINING

FINE  
DINING



FINE  
DINING



# Rouge

FINE-DINING

## SOUPS

### 1. Fish Soup

Sea food, Tomatoes, Garlic, Hot pepper



### 2. Borscht Soup

Lamb, Beet, White Cabbage, Carrots, Potatoes, Sour Cream



### 3. Golden Hubbard Pumpkin Soup

Ricotta Cheese on Pumpkin Seed Bread, Fresh Ginger, Dried Bresaola



## STARTERS

### 4. Veal Tartare;

Celery, Cilantro, Mexican Peppers, Chive, Sour Cream, Black Caviar, Wasabi Chips



### 5. Lakerda;

Almond Milk, Sour Buffalo Cream, Dried Bresaola, Garden Cress Sprouts, Pickled Lady's Fingers



### 6. Antipasto Plate;

Various Smoked Meat, Arugula, Lettuce, Basil Crackers



### 7. Carpaccio Tartufo;

Veal Carpaccio, Truffle Paste, Truffle Oil, Arugula, Slays Reggiano Parmesan



### 8. Burrata Cheese;

Heirloom Tomatoes, Basil Oil & Basil Sprouts, Edible Flowers



### 9. Beluga Lentil Salad;

Celery, French Beans, Tomatoes, Olive Oil Lemon Sauce



### 10. Quinoa and Avocado Salad;

Mixed Antalya Greens, Hatay Crashed Olives, Cherry Tomatoes, Fennel Chips, French Beans, Mustard Lemon Sauce



### 11. Caesar Salad;

Shrimp or Chicken, Lettuce, Croutons, Caesar Sauce



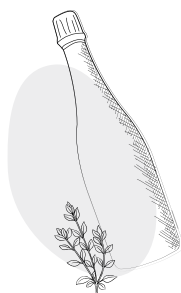
DINING

DINING

DINING

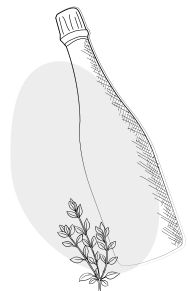
FINE  
DINING

FINE  
DINING

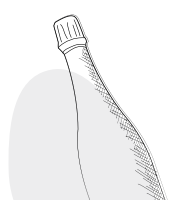


FINE  
DINING

FINE  
DINING



FINE  
DINING















# Rouge

FINE-DINING

## HOR D'OEUVRES

12. **Caramelized Clam;**     
With Hollandaise Sauce with Orange,  
Grilled Asparagus, Bottarga
13. **Thracian Style Liver;**  
Roasted Pepper, Caramelized Onions,  
Garden Cress Salad
14. **Shrimp with Butter;**    
Shrimp Flavored in Butter, Tomatoes, Pepper
15. **Arancini;**     
Truffle with Mayo, Spicy Tarhana Chips,  
Banacado Sauce
16. **Kürze;**      
Smoked Buffalo Yogurt, Sage Sauce with Butter,  
Hazelnuts

## PASTA/ RISOTTO

17. **Linguine Carbonara;**     
Smoked Veal Bacon, Quail Eggs, Parmesan
18. **Porcini Mushroom Risotto;**   
Risotto Gallo, Baked Porcini Mushrooms, Burrata Cheese
19. **Seafood Risotto;**     
Vongole, Mussel, Garlic and Fresh Basil Flavored Seafood
20. **Linguine Vongole;**      
Carpet Shell, Garlic, Pepperoncini, Parsley, White Wine
21. **Spaghetti Chitarra;**    
Shrimp, Squid, Homemade Spaghetti Chitarra,  
Spicy Fresh Tomato Sauce



BALIK  
FISH



YUMURTA  
EGGS



KABUKLULAR  
CRUSTACEANS



GLUTEN



YERPESTİĞİ  
PEANUTS



SÜT  
MILK



FINDIK  
NUTS



KEREVİZ  
CELERY



HARDAL  
MUSTARD



YUMUŞAKÇALAR  
MOLLUSCS



YUMUŞAKÇALAR  
SÜLFİTLER  
SULPHITES



SUSAM  
SESAME



SOYA



AÇIK BAKLA  
LUPIN

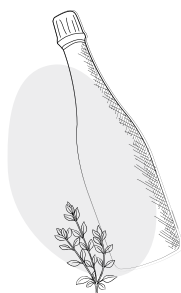
DINING

DINING

DINING

FINE  
DINING

FINE  
DINING

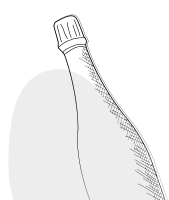


FINE  
DINING

FINE  
DINING











FINE  
DINING



# Rouge

FINE-DINING

## MAIN DISHES

22. **Grilled Sea Bass;**    
Golden Hubbard Pumpkin Paste, Asparagus, Vongole,  
Baby Carrots, Sea Beans
23. **Grilled Jumbo Shrimp Cooked on Charcoal;**   
Ispir Sugar Beans, Rock Samphire, Lemon Crust
24. **Grilled Salmon;**   
Porcini Mushroom Risotto, Confit Tomatoes,  
Dried Fish Eggs
25. **London Broil;**  
Grilled Morel Mushrooms, Spicy Mashed Chickpeas,  
Asparagus, Demi Glace Sauce
26. **Veal Delight;**   
Grilled Asparagus, Truffle Mashed Potatoes,  
Garlic Bread, Maldon Salt
27. **Confit Lamb Neck;**    
Kashkek, Smoked Yogurt, Thyme, Maldon Salt
28. **Veal Shashlik;**   
Veal Steak Flavored with Acidic Vegetables,  
Potatoes with Cream, Spinach Saute

## PAID MEAT PRODUCTS

Please choose your favorite meat (marinated for 24 days)

to be cooked to your liking

Tomahawk Steak;

Whole Lamb Rib;

Dry Aged Dallas Steak

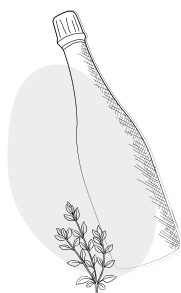
DINING

DINING

DINING

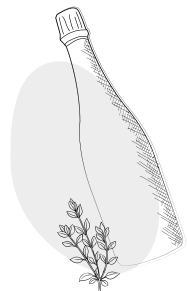
FINE  
DINING

FINE  
DINING

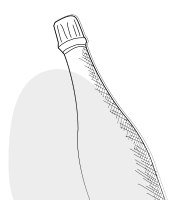


FINE  
DINING

FINE  
DINING



FINE  
DINING



# Rouge

FINE-DINING

## KIDS' MENU

35. **Spaghetti Bolognese;**  
Tomato Sauce, Minced Veal
36. **Mini Meatballs;**  
French Fries and Rice 
37. **Doritos Schnitzel;**  
French Fries
38. **Mini Hamburger;**  
Tomatoes, pickles, Crispy Fries,  
Cheddar Cheese, French Fries 
39. **Hot Dog;**  
Homemade Veal Sausage, Ketchup, French Fries  



BALK  
FISH



YUMUSTA  
EGGS



KABUKLULAR  
CRUSTACEANS



GLUTEN



YERFISTIĞI  
PEANUTS



SÜT  
MILK



FINDIK  
NUTS



KEREVİZ  
CELERY



HARDAL  
MUSTARD



YUMUŞAKÇALAR  
MOLLUSCS



YUMUŞAKÇALAR  
SÜLFİTLER  
SULPHITES



SUSAM  
SESAME



SOYA



AĞI BAKLA  
LUPIN



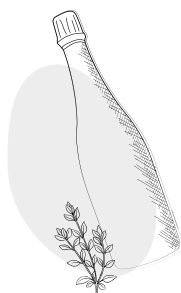
DINING

DINING

DINING

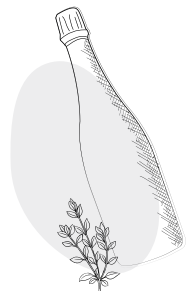
FINE  
DINING

FINE  
DINING

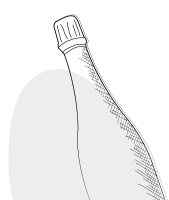


FINE  
DINING

FINE  
DINING



FINE  
DINING



# Rouge

FINE-DINING

## DESSERTS

### 29. Honey Chocolate Mix Tart;

Sour Cherry Sorbet, Kazandibi Ktır,ane



### 30. Pavlova;

Mascarpone Cream, Forest Fruřts and Forest Fruits Sauce



### 31. Rice Pudding Foam:

Red Apple Sorbet, Walnut Dust, Clove Crisps



### 32. Passion Fruit Mousse;

Forest Fruits, Kazandibi Crust, Chocolate Dust



### 33. Fondente Alle Castagne;

Souffle with Warm Chestnuts, Caramel Sauce and Vanilla Ice Cream



### 34. Fruits and Ice Cream on Ice;

Fruits in Season and Mvenpick Ice Cream



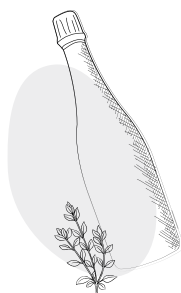
DINING

DINING

DINING

FINE  
DINING

FINE  
DINING

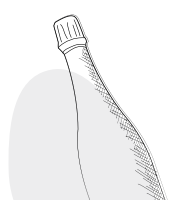


FINE  
DINING

FINE  
DINING



FINE  
DINING



# Rouge

FINE-DINING