



#hyattregencydusseldorf #doxrestaurantbar
Room Service Menu from 12.00 PM – 10.30 PM

SNACKS

Crispy salad hearts <i>Caesar dressing, parmesan, crispy smoked bacon</i>	21	Vegan Burger	24
<i>choice of:</i>		<i>Avocado, portobello mushroom, cauliflower wings</i>	
Glazed chicken strips	27	Baked Vienna Schnitzel	37
Argentinian red shrimp	27	<i>Crispy potatoes, country bacon, cucumber salad</i>	
Grilled pulpo	27	Vegan Linguine	27
Club Sandwich	24	<i>Summer truffles, baby spinach, pine nuts</i>	
<i>Chicken fillet, fried egg, bacon</i>		Vegan chocolate mousse in a glass	13
Classic DOX Burger	24	<i>Berries, almonds, chocolate crunch</i>	
<i>Mountain cheese, caramelized onions</i>			

DAILY FRESH OYSTERS

06.30 PM – 10.30 PM

		<i>Stück</i>
Huitres Oyster No. 2	9.5	
Breton rock oyster Dublax No. 3	8	
<i>Served with lemon and raspberry vinegar vinaigrette</i>		

STARTERS

06.30 PM – 10.30 PM

Creamy burrata	23
<i>Ox heart tomato, basil gel, marinated wild herbs</i>	
Tartar de Bouef	24
<i>Toasted brioche, chanterelles, baked egg yolk</i>	
Cocktail von der Rotgarnele	26
<i>Avocado, dill salad, lemon vinaigrette</i>	

Bouillabaisse	24
<i>Fine fish and shellfish, rouille sauce, Gruyère baguette</i>	

MAIN COURSE

06.30 PM – 10.30 PM

Ravioles de chevre	27
<i>Chanterelles, garden peas, goat's cheese espuma</i>	

DESSERT

06.30 PM – 10.30 PM

« Pêche Melba » Vegan Style	19
<i>Rhone Valley blood peach sorbet, raspberry gel, passion fruit</i>	

Mousse „Blueberry Key& Lime“	17
<i>Blueberry sorbet, coconut yogurt crisp, red elderberry coulis</i>	

MEAT

Fillet of beef 200g <i>Classic, delicate, tender</i>	49
US flank steak 250g <i>Finely marbled, intense taste</i>	55
US Striploin 350g <i>Strongly streaky, juicy</i>	69
Veal loin 400g <i>Noble, mild taste</i>	45

FISH

Catch of the day 150g <i>Catch fresh from the market</i>	36
Rock octopus 200g <i>Tender, intense</i>	34
Amberjack 150g <i>Fried on the skin, capers sauce</i>	36

Choose your additional side dishes and sauces:

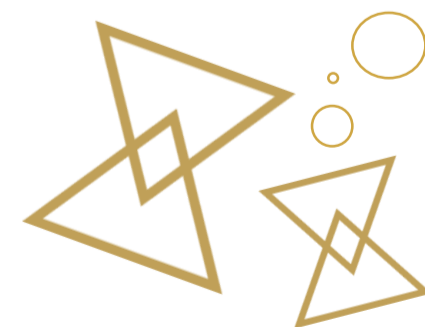
Glazed summer vegetables	8	Truffle mashed potatoes	9
Baby spinach, pine nuts	8	Vegan cauliflower wings	8
Grilled asparagus, garlic and chili	12	Wilder Brokkoli, Rauchmandel	9
Meadow herb salad, balsamic dressing	8	Smoked French fries	8
Baked zucchini, herb aioli	9	Sweet potato fries	8
Mashed potatoes	8	Parmesan-Truffle fries	9

NIGHT MENU

10.30 PM – 06.30 AM

Red lentil stew <i>Chicken breast, potatoes, young vegetables</i>	19	Vegan Thaicurry	22
Panini Sandwich	15	<i>Basmati rice, grilled vegetables, coconut milk</i>	
<i>Mozzarella, pesto, oven-baked tomato</i>		Vegan chocolate mousse in a glass	13
Maccaroni à la Bolognese	24	<i>Berries, chocolate crunch</i>	
<i>Veal, vine tomatoes, pecorino cheese</i>			

ENJOY YOUR MEAL !



A room service fee of 5 € will be added to your order

Our DOX team will be happy to inform you about allergens

All prices are in Euro including VAT and service charges

vegetarian

Certain dishes are also available as a vegan option