#hyattregencydusseldorf #doxrestaurantbar
Room Service Menu from 11:30 AM to 10:30 PM

SNACKS
11:30 AM – 10:30 PM

DOX Salade Composée V 19
Grated sheep's cheese, pomegranate, seeds, walnut dressing

Crisp Romaine Lettuce 21
Homemade Caesar dressing, Parmesan, crispy smoked bacon

Optional with:
Glazed Chicken Strips 27
Argentinian Red Prawns 27
Grilled Octopus 27

Club Sandwich 24
Chicken breast, fried egg, country-style bacon

Toasted Veggie Club Sandwich 22
Avocado, meadow herb salad,vine tomato, organic egg

Classic DOX Burger 24
Caramelized onions, Dijon mustard, oven-fresh brioche

Vegan Burger V 24
Beyond meat, avocado, portobello mushrooms, corn wedges

Vegan Truffle Linguini V 29
Autumn truffles, baby spinach, champagne beurre blanc

Vegan Chocolate Mousse V 13
in a glass
Berries, chocolate crunch

DOX Crème Brûlée 16
Tonka bean cream, pomegranate gel, cardamom ice cream

MEAT

Beef Fillet from the Phoenix Oven 200g 45
Classic, tender, juicy

US Flank Steak 250g 46
Delicately marbled, intense flavor

US Striploin 350g 69
Richly marbled, juicy

FISH

Catch of the Day 160g 32
Fresh from the market

Rock Octopus 200g 29
Butter-tender, intense flavor

Winter Cod 36
(pan-seared, skin-on) 160g
Delicate, flavorful

Choose your preferred sides & sauces:

Glazed Oven-Roasted Vegetables Cress 9
Baby Spinach, Pine Nuts 9
Meadow Herb Salad, Balsamic Dressing 9
Fresh wild mushrooms 9
Mashed Potatoes 9
Truffle Mashed Potatoes 11
Creamy Porcini Risotto 12

Smoked French Fries 9
Parmesan truffle Fries 11
Potato Gratin with Gruyère Cheese 11
Port Wine Jus 5
Café de Paris Butter 5
Béarnaise Sauce 5
Truffle Mayonnaise 5

NIGHT MENU
10:30 PM – 6:30 AM

Vegetarian Panini Sandwich V 18
Mozzarella, pesto, oven-roasted tomato

Pizza Bufalina 27
Tomato sauce, buffalo mozzarella, Basil

Pizza 'Nduja 26
Calabrian salami, tomato sauce, Fior di Latte mozzarella

Chicken Peanut Tikka 28
Curry, Basmati Rice, Vegetables

Penne al Pomodoro 25
Tomato Sauce, Parmesan, Herbs

DOX Tapas 22
Serrano ham, mountain cheese, Parmesan, anise sausage, chorizo, Kalamata olives

Vegan Chocolate Mousse V 13
in a glass
Berries, chocolate crunch

FRESH OYSTERS
6:30 PM – 10:30 PM

Per piece

Gillardeau Oyster No.2 7

Rock oyster from Utah Beach No.3 6

Served with lemon and raspberry vinegar vinaigrette

STARTERS
6:30 PM – 10:30 PM

Creamy Organic Burrata V 23
Beetroot, green apple, buckwheat kernels, horseradish

Classic Tartare de Boeuf 24
Celeriac broth, smoked mayonnaise, quail egg

4 Saint-Jacques Scallops 26
Caper salsa, hazelnut, dill salad, oil

Foamed Lobster Bisque 24
Mango, crème fraîche, Pernod

MAIN COURSE
6:30 PM – 10:30 PM

Crispy Viennese Schnitzel 39
Crispy potatoes, country bacon, cucumber salad

DESSERT
6:30 PM – 10:30 PM

Vegan Fudge Cake V 17
Chocolate, hazelnut crumble, cassis sorbet

Cinnamon Panna Cotta 17
Caramelized apple, nut butter crumble, tarte tatin ice cream

ENJOY YOUR MEAL !

A service charge of €8 applies
Our DOX team will be happy to inform you about allergens

All prices are in euros and include VAT
Vegetarian V
Various dishes are also available as vegan options