

# RESTAURANT SKYLOFT MENU

[frankfurtairport-restaurants-bars.com/en/culinary-offers](http://frankfurtairport-restaurants-bars.com/en/culinary-offers)

**FRANKFURT AIRPORT MARRIOTT HOTEL  
SHERATON FRANKFURT AIRPORT  
HOTEL & CONFERENCE CENTER**

Hugo-Eckener-Ring 15, Airport / Terminal 1  
60549 Frankfurt am Main, Germany  
[marriottfrankfurtairporthotels.com](http://marriottfrankfurtairporthotels.com)

MARRIOTT® | T +49.(0)69.695977.0  
SHERATON® | T +49.(0)69.6977.0

Discover local flavors and enjoy a spontaneous bite.

Our in-room dining program offers stylish and convenient food and beverage options, whether you're relaxing or fueling up to explore the city.

### **ENJOY**

Enjoy delicious and uncomplicated food, conveniently tailored around your needs. From lunch or dinner in our restaurant to a delicious snack on the go, the choice is yours.

### **TIMELY**

Freshly prepared daily, ideal to suit every schedule.



*All our meals are served in biodegradable  
eco-packaging that is recycled by the hotel*

05/2021

# DRINKS

## SOFT DRINKS

Pepsi Cola   Pepsi Light   7-Up   Mirinda   0,2l	€ 4
Thomas Henry Tonic   Bitter Lemon   Ginger   0,2l	€ 4.50
Redbull Energy Drink   sugar free   0,33l	€ 6.50
Granini Orange Juice   Apple Juice   0,2l	€ 4
INNOCENT Smoothie   no added sugar   0,25l	€ 5
San Pellegrino   Aqua Panna   0.5l	€ 5.90
Gerolsteiner medium   naturell   0.75l	€ 8.50

## HOT DRINKS

### We proudly serve Starbucks

	solo	doppio
Espresso	€ 3	€ 4.55
	tall	grande
Caffé Americano	€ 3.70	€ 4.20
Cappuccino	€ 3.90	€ 4.50
Caffé Latte	€ 4.20	€ 4.70
Caramel Macchiato	€ 4.90	€ 5.50
Caffé Mocha	€ 5	€ 5.50
Tea Selection	€ 3.30	€ 3.80
Hot Chocolate	€ 4.50	€ 5

### Extra

Espresso Shot	€ 1.50
Choose your flavor (vanilla, caramel, hazelnut)	€ 1
Caramel Drizzle	€ 1

## BEERS

Becks Beer, 5%   alcohol free   0.33l	€ 4.50
Braufactum Colonia Summer Ale, Craft Beer, 5,5%   0.33l	€ 12
Pfungstädter PREMIUM Pils, 6%   0.33l	€ 6.50
Franziskaner Kristall 5,2%   Hefe hell 6%   alcohol free   0.5l	€ 6
Schmucker Hefeweizen, dark, 5,0%   0.5l	€ 6.90

## WEINE 375ml

Lanson brut, Champagner	€ 49
Allendorf Hasensprung Riesling	€ 35
Stigler's Gutswein, Weißburgunder & Chardonnay	€ 26
Lugana D.O.P., Trebbiano di Lugana (100%), Frati	€ 28.50
Weingut Dr. Heger, Spätburgunder GG Qualitätswein	€ 38
Chianti Castaldo D.O.C.G, Casa Vinicola Carpineto	€ 32
Tempranillo Crianza D.O., Bodegas Fuentespina	€ 31

## SPIRITUOSEN & MIXER

Grey Goose Vodka, 5cl	€ 8
Monkey 47 Gin, 5cl	€ 8
Bacardi Carta Blanca, 5cl	€ 8
Johnnie Walker Red Label, 5cl	€ 8
Jack Daniel's & Cola, 0.33l	€ 10
Gordon's Gin & Tonic, 0.33l	€ 10

# BREAKFAST

From 06:30AM – 10:30AM

Pick up in the restaurant SkyLoft, level E2. To take away or to enjoy in the restaurant.

**Deluxe Box** (E,D,G,TN) € 19  
Croissants, danish pastry, two buns, butter, jam, honey, banana, fruit salad, muesli, plain yoghurt, cream cheese with herbs, poultry pâté, orange juice

# LUNCH

From 10:30AM – 05:00PM

**Oriental cous-cous salad** (D,E,G) € 16  
Baked falafel, cucumber-mint-raita

**Buffalo Mozzarella** (D) € 17  
Tomatoes, olives, basil, pine nuts

**Panini Grilled Vegetables** (D,G,TN) € 12.50  
Panini, grilled vegetables, potato chips

**Panini Serrano** (D,G) € 12.50  
Panini, Serrano ham, rucola, Parmesan cheese, potato chips

**Vegan BIO tarte flambée** (G,S) € 19  
Grilled vegetables, soya cream

**Pizza „Spinach“** (D,F,G) € 18  
Cheese, spinach, garlic, oregano

**Pizza „Diavolo“** (D,G) € 21  
Tomato, cheese, pepperoni, salami, oregano, chili

## DESSERTS

**Fresh Fruit Salad** € 8

**Panna Cotta** with fruit sauce (D) € 8

**Ben & Jerry Ice Cream** (D,E,G) € 6

# DINNER

From 05:00PM – 10:00PM

Our offer\*:

- 2 course menu (starter or soup + main course) € 35
- 3 course menu (starter or soup + main course + dessert) € 39

\* € 8 surcharge when ordering a sirloin steak or a beef fillet as main course

## CHEF'S RECOMMENDATION

From 05:00PM – 10:00PM

### STARTER

**Beef Carpaccio** € 18  
With Parmesan, rocket salad, cherry tomatoes, basil-olive oil, pine nuts

### MAIN COURSE

**Beef fillet 200g** (D,G) € 37  
Spinach, potato wedges, herb butter

### DESSERT

**Tarte flambée** (D,E,G) € 14  
With vanilla, raspberries, blueberries, cookie crumble

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### ALLERGENS

Dairy (D), Egg (E), Fish (F), Gluten (G), Soy (S), Sesame (SE), Sulfites (SU), Tree Nut (TN), Yeast (Y)

# DINNER

## STARTERS

- Oriental cous-cous salad** (D,E,G) € 16  
Baked falafel, cucumber-mint-raita
- Classic shrimp cocktail** (D,E,F,G) € 18  
Green asparagus, mushrooms, cognac
- Smoked breast of duck** (D,G) € 12  
Cream cheese, mango
- Buffalo Mozzarella** (D) € 17  
Tomatoes, olives, basil, pine nuts

## SOUP

- Tom Ka Gai** with vegetable / chicken / prawns (F) € 12/€ 13/€ 16  
Coconut, cilantro, lime, chili (G)

## CLASSICS

- Caesar Salad** nature / chicken breast / prawns (F) € 18/€ 23/€ 25  
Parmesan cheese, romaine lettuce, cocktail tomatoes, croutons (F)
- Marriott Signature Burger** (D,E,G,SE) € 23  
Cheddar cheese, romaine lettuce, tomatoes, pickle, onions, French fries
- Beyond Cheese Burger - vegan** (G) € 23  
Vegan cheese, romaine lettuce, tomatoes, pickle, onions, French fries
- Vienna's Schnitzel Classic** (E,F,G) € 28  
Veal escalope, French fries, slice of lemon
- Fried Salmon Fillet** (D,F,G) € 28.50  
Spinach leaves, basmati rice
- Corn Chicken** € 26  
Pan-fried vegetables, rosemary potatoes
- Sirloin-Steak** (D) € 39  
200 g rump steak, potato wedges, rosemary, herbal butter
- Pasta** (D,G,N) € 25  
Ragout of white and green asparagus, wild garlic pesto

## DESSERTS

- Cheese Plate** 3 kinds of cheese, grapes, fig mustard (D,G,N) € 18
- Fresh Fruit Salad** € 8
- Ben & Jerry Ice Cream** (D,E,G) € 6
- Apple strudel** with vanilla sauce (D,G,TN) € 10
- Delice from Amerettini** € 12  
with mascarpone, apple, brownie (D,E,G,TN)
- Marinated strawberries** with sorbet of the day (D) € 9