

Platcan

A Seafood Restaurant
By Jaz Hotel Group



Soup

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| Tomato Cream | 5 |
| Whipping cream and pesto | |
| Schlagsahne und Pesto | |
| Seafood Chowder Soup | 6 |
| Shrimps, calamari, fish fillet, crab, beef bacon, potato and fresh cream | |
| Schrimps, Calamari, Fischfilet, Krabben, Rinderspeck und frische Sahne | |

Starters

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| Mixed Salad | 6 |
| Cucumber, lettuce, carrot, green pepper and tomato | |
| Gurke, Salat, Karotte, grüne Paprika und Tomate | |
| Royal Plateau Salad | 4 |
| Mozzarella cheese with kunafa, cherry tomato topped with pesto and balsamic sauce | |
| Mozzarella-Käse mit Kunafa, Cherry Tomaten Salat mit Pesto und Balsamico-Sauce | |
| Grand Plateau Salad | 7 |
| Mussels, shrimp, crab, rucola and hazelnut dressing | |
| Muscheln, gedünstete schrimps, krabbencocktail, ruccola salat und Haselnussdressing | |
| Shrimps Cocktail | 7 |
| Shrimps, cocktail sauce and lemon | |
| Schrimps serviert mit Cocktailsoße und Zitronensaft | |
| Fried Calamari | 7 |
| Fried calamari with spicy tomato coulis | |
| Frittierte Calamari mit scharfer Tomatensoße | |

Pasta

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| Spaghetti Seafood | 10 |
| Spaghetti, shrimp, calamari, mussels, salmon and tomato sauce | |
| Spaghetti, Schrimps, Calamari, Muscheln, Lachs und Tomatensoße | |
| Penne Salmon | 10 |
| Salmon, onion and dill cream sauce | |
| Lachs, Zwiebel und Dillsahnesoße | |

Main Courses

Mushroom & Squash Wellington 10

Puff pastry stuffed mushroom, butternut squash, onion and carrot

Blätterteig gefüllt mit Champignons, Butternusskürbis, Zwiebeln und Karotten

Grilled Salmon 16

Grilled salmon fillet, ratatouille vegetables, roasted potato and mustard cream sauce

Gegrilltes Lachsfilet, Ratatouille-Gemüse, Röstkartoffel und Senf-Sahnesaucepikanter Tomatensauce

Seafood Tagine 16

Shrimp, calamari, mussels, cream sauce, pistachio-herb and white rice

Garnelen, Calamari, Muscheln, Sahnesauce, Pistazien-Kräuter und weißer Reis

Fried Seafood 16

Fish fillet, shrimps, calamari and French fries

Fischfilet, Schrimps, Calamari und Pommes Frites Rinderspeckstreifen

Seafood Platter 16

Grilled shrimp, calamari, tuna fish, crab, dill rice, sautéed vegetables and concassé tomato sauce

Gegrillte Garnelen, Calamari, Thunfisch, Krabben, Dillreis, sautiertes Gemüse und Concasse-Tomatensauce

Seafood Mixed Grill (Extra Charge) 30

Lobster, prawns, calamari, vegetables and lemon tomato sauce

Gegrillter Hummer, Riesengarnele, Calamari, Gemüse und Zitronen Tomatensoße

B.B.Q Chicken Breast 11

Orange savory polenta, blue cheese, spinach and baby beets salad

Pikante Orangen-Polenta, Blauschimmelkäse, Spinat und Baby-Rüben Salat

Fillet Mignon 16

Grilled beef fillet, mashed potato, baked mushrooms, sautéed vegetables and green pepper corn sauce

Gegrilltes Rinderfilet, Kartoffelpüree, gebackene Champignons sautiertes Gemüse und Grünpapier-Maissauce

Desserts

Cheesecake with Raspberry Sauce 6

Käsekuchen Serviert mit Himbeersoße

Fruit Platter 6

Saisonale frische Früchte

Beverages

Soft Drinks, Juices, Tea & Coffee, Beer, Spirits

Soft Drink

Coca-Cola, Cola Light, Sprite, Fanta	300 ml	3
Tonic water, Soda water	250 ml	3

Water

Still water, small	600 ml	3
Still water, large	1500 ml	4
Sparkling water	240 ml	4

Juice

Mango, Orange, Guava,	250 ml	3
Apple, Pineapple, Tomato		

Squeezed Fruit Juice

Orange, Mango, Guava, Strawberry	250 ml	4
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Hot Drink

Espresso, American coffee, cappuccino, caffè latte	3
Authentic Egyptian coffee	3
Nescafé, selection of tea	3

Beer

Birell non-alcoholic beer	330 ml	3
Stella	330 ml	5
Sakara Gold	500 ml	6
Heineken	330 ml	6
Authentic Egyptian beer	250 ml	4

House Wine, by the glass

Authentic Egyptian white wine, rosé wine, red wine	4
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Wine Selection

Sparkling Wines

Authentic Egyptian Sparkling Wine Btl

Valmont White, Viognier, Marsanne, 41
Roussanne

Pale gold color and aroma of white flowers.
Delicate flavors of citrus and white fruits.

Valmont Rosé, Viognier, Marsanne, 41
Roussanne

Aromas of pear, peach, apricot and red fruit.
Well balanced acidity and a touch of red fruit in the finish.

Le Baron White, Chardonnay 41

The fine bubbles are the result of a proper aging in cellar.
This semi-dry sparkling wine is lively with a remarkable zesty finish.

Le Baron Rosé, Chardonnay, Pinot Noir 41

Refreshing and velvety smooth, sensuously caressing fruit.
Fairly sweet and easily consumed, mineral rich, crispy and surprisingly full-bodied finish.

Aria White, Vermentino, Superior 39

A bright pale-yellow color and a crisp acidity with
a touch of sweetness give this wine a completely
different dimension.

Aria Rosé, Carignan, Flame 39

A delightful rosé distinguished by its light pink hue and its
balanced acidity. A beautiful harmony between fruitiness,
sweetness and bakery notes.

Wine Selection

White wines

Authentic Egyptian White Wine Btl/Gls

Omar Khayyam, Sultanine Blanche 22/6

Light-bodied white wine. Pale white color.
Simple fresh nose showing light pears and white flowers.

Grand Marquis, Sultanine Blanche, Chardonnay 30/7

Medium to full-bodied white wine. Pale yellow color.
Reserved nose with hints of spices.

Château de Granville, Semillon 59

Light-bodied white wine. Pale lemon in color.
Light aromas developing citrus notes.

Cape Bay, Chardonnay, South Africa 41

Medium-bodied white wine. Light golden color.
Crispy and fruity with refreshing acidity.

Beausoleil d'Égypte, Bannati 27

A unique Egyptian variety, from Upper Egypt.
Golden lemon color.
Aromas of honey and melon.
Long toasty finish of vanilla flavor.

Shahrazade, Chardonnay, Vermentino 22

Bright straw color with a golden glint.
Rich and complex aromas of citrus and lime to ripe peach.
A dry wine with a hint of sweetness in the finish.

Jardin du Nil, Vermentino, Viognier 30

Fresh and crisp with a very long finish.
A blend of lime and pineapple.
Slightly mineral with floral aromas.

Baila, Verdejo 39

An exquisite floral note combined with the refreshing sweetness of pear and honeycomb.
Fresh, crisp and bright.

Wine Selection

Rosé Wines

Authentic Egyptian Rosé Wine	Btl/Gls
Omar Khayyam, Sultanine Blanche, Bobal Light-bodied rosé wine. Pale pink color. Aromas of strawberry, raspberry and plums.	22/6
Beausoleil d'Égypte, Merlot A rhubarb salmon color. Crispy with aromas of cherries and tangerine peel.	27
Shahrazade, Grenache, Montepulciano Transparent and clear reddish pink color. Ripe fruits and herbal aroma. Dry and freshly balanced.	22
Arabesque, Grenache, Montepulciano Light color. Aromas of apricot and tangerine. Nicely balanced with a crisp finish.	22
Baila, Tempranillo An exquisite blend offering the perfect balance between acidity and spicy fruity notes.	39



Wine Selection

Red wines

Authentic Egyptian Red Wine Btl/Gls

Omar Khayyam, Bobal 22/6

Medium-bodied red wine. Bright red color.
Fruity flavors with soft tannins.

**Grand Marquis, Carignan,
Cabernet Sauvignon** 30/7

Medium-bodied red wine. Deep red color.
Bitter plum and chocolate aromas.
Vanilla chocolate overtones.

**Château de Granville, Cabernet
Sauvignon, Merlot** 59

Full-bodied red wine. Red and black fruits aromas.

Cape Bay, Merlot, Syrah, South Africa 41

Full-bodied red wine. Balanced acidity.
Velvety and smooth in texture with a long fine after taste.

Beausoleil d'Égypte, Syrah 27

Purple red and violet color.
Silky tannins with a fresh acidity. Well-balanced.

Shahrazade, Cabernet Sauvignon, Merlot 22

Purple color with violet hues. Strawberry and red fruits aromas.

**Jardin du Nil, Cabernet Sauvignon,
Petit Verdot** 30

Complex, smooth, full-bodied with notes of blueberry.
Complex aroma of black ripe berries and iris flowers.

Baila, Tempranillo 39

Spicy, full-bodied and tart wine. The tannins are wild, soft and
in perfect harmony with a very mild acidity.