



Talise Nutrition Menu

Oriental

- Hummus with Pita bread  -V- € 8.00
Moutabel with Pita bread  -V- € 8.00

Warm & Healthy

- Tomato essence - V - € 7.50

Pasta

- Frankfurt ravioli | sour cream velouté, herbs  -V- € 18.00
Gnocchi | Shimeji, parmesan whip  -V- € 13.00

Original Clubsandwich -P-

- with grilled corn-fed chicken, bacon,
free-range egg and regional salad € 18.00

A walk in the Park

- Wild herb salad with prawns  € 18.00
Wild herb salad with chicken breast  € 16.00

Refresher

- Apple sorbet with fresh fruit -V- -A- € 6.00

Healthy & Colourful

- Mixed seasonal fruit platter   -V- € 12.00

Sweet

- Talise Spa cranberry apple muffin  -V- € 5.50



The Flavours of rejuvenation designed by Talise Nutrition Executive Chef Gabriele Kurz, is a selection of dishes created for Talise Spa, which collectively supports detoxification, skin beauty and body shape whilst also boosting relaxation. A light and relaxing treat, perfect for consumption pre and post treatment.

These icons indicate dishes that benefit the body by targeting specific needs:

 Detox |  Skin Beauty |  Relaxation

Drinks

Healthy Elixirs | 0.2 l

Jumeirah Tonic Boost  
lemon, orange, ginger, mint, green tea € 9.50

Jumeirah Frankfurt Detox Cocktail € 9.50
apple, lemon, Frankfurt herbs

Talise Smoothie 
vanilla, Matcha, avocado € 12.00

Dream Kiss € 9.00
yoghurt, coconut milk, hazelnut, lychee juice

Cloudy Berry € 9.00
strawberries, raspberries, vanilla bean, cranberry juice

Water

San Pellegrino 0.75 l € 12.00

Aqua Panna 0.75 l € 12.00

Taunusquelle still / medium 0.25 l € 4.50

Champagne | glass 0.1 l

Veuve Clicquot Brut € 16.00

Veuve Clicquot Rosé € 18.00

Dom Perignon Brut Millesime 2004 € 38.00

-V- vegetarian

All prices including service charge and 19 % VAT.

