

LUNCH MENU

from 12.00 o'clock till 2.30 pm

LUNCH MENU

from December 11th, till December 17th, 2017

Miso Hokkaido crème

baked rock oyster
tobiko caviar
red radish

Sole filet

pine nut crust
pointed cabbage, broccolini
tomato saffron brew

Key Lime Pie

lime sorbet

3 course menu € 36,50



STARTERS

Corn salad & walnut bacon & pomegranate dressing	€ 14,00
Carpaccio of Black Angus lime crème, Tete de Moine, rucola	€ 18,00
Marinated salmon tatar & piro piro prawn cauliflower crème, bimi, orange reduction	€ 18,00

SOUPS

Hokkaido pumpkin soup orange, kernel oil, black bread croûtons	€ 7,50
Consommé sliced salted pancakes, semolina dumpling, vegetables	€ 7,50

MAIN COURSES

Ravioli of musquee pumpkin & amarettini sage, buffalo parmesan, truffle spume	€ 17,00
Meat balls of veal & Balsamico pearl onion jus potato butternut vegetable	€ 17,00
Sauerbraten & raisins roasted apple chutney red cabbage, potato dumpling with pine nut crumbs	€ 24,50
Wiener Schnitzel & cranberries potato corn salad & lemon	€ 26,00
King Size Entrecôte & Caesar's Salad 400g Black Angus, café de Paris butter, garlic baguette romaine lettuce & parmesan french dressing	€ 31,00
Bouillabaisse R 181 & Sauce Rouille prawn, scallop, fish, fennel, garlic ciabatta	€ 24,00

**Dear guests,
dishes may contain allergens –
please ask our team for further information – thank you!**

DESSERTS

Apple strudel vanilla sauce	€ 7,00
Iced coffee vanilla ice cream & whipped cream	€ 7,50
Mixed ice-cream sundae whipped cream	€ 7,50
Two kinds of sorbet berries	€ 9,00
Nut sundae stracciatella, pistachio and walnut ice cream walnut caramel brittle, chocolate pops, whipped cream	€ 9,80
International variation of cheese Brioche & chutney	€ 16,00
Daily offer of cake and fancy cake	€ 4,20

CHILD'S MENU

Please ask our colleague in the service for our child's menu!