

LUNCH MENU

from 12.00 o'clock till 2.30 pm

LUNCH MENU

from February 19th, till February 24th, 2018

Arabica marinated salmon

egg yolk Wasabi crème
dill radish
apple

Pork fillet

peanut
leaf spinach
curly kale blini

Sandwich "black & white"

quince
mandarin pumpkin crunch ice cream

3 course menu € 36,50



STARTERS

Lamb's lettuce pomegranate dressing, walnuts, sliced Patisson pumpkin	€ 14,00
Carpaccio of Black Angus Dijon mayonnaise, lemon pepper, baked mini artichoke	€ 18,00
Lobster tempura broccoli ginger crème, fried onion jus watercress, radish sprouts	€ 23,00

SOUPS

Hokkaido pumpkin soup orange, kernel oil, black bread croûtons	€ 7,50
Beef consommé sliced parsley pancakes, semolina dumpling, vegetables	€ 7,50

MAIN COURSES

Pumpkin seed Ravioli & Edamame € 17,00
avocado crème, sugar snaps, Parmesan spume

Meat balls of veal & pearl onion € 17,00
potato black salsify ragout, jus, rocket salad

Braised beef from Bavarian beef € 24,50
raisin pear chutney
balsamico jus, pointed cabbage, leek soufflé

Wiener Schnitzel from Piedmontese veal & cranberries € 26,00
potato lamb's lettuce & lemon

King Size Entrecôte & Caesar's salad € 33,00
400g Black Angus, café de Paris butter, garlic baguette
romaine lettuce & Parmesan French dressing

Bouillabaisse R 181 & Sauce Rouille € 27,00
lobster tail, prawn, fish, scallop
green shell mussel, celery, garlic ciabatta

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

DESSERTS

Apple strudel vanilla sauce	€ 8,00
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, egg liqueur	€ 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!