

LUNCH MENU

from 12.00 o'clock till 2.30 pm

LUNCH MENU

from October 16th, till October 21st, 2017

'Bollito marinato'

prime boiled beef & vintage balsam dressing
horseradish crunch & Styrian kernel oil

Confit pike perch

pumpnickel crust
Piedmont rice & autumn vegetables

Five Spice Valrhona chocolate pudding

micro herbs
raspberry sorbet & dehydrated passion fruit

3 course menu € 36,50



STARTERS

Caramelized goat cheese lamb's lettuce & raspberry walnut dressing	€ 16,00
Vitello tonnato beetroot & edamame, fried capers & rucola	€ 18,00
Autumn antipasti king prawn, lemon confit, watercress	€ 18,00
Smoked Scottish salmon tatar wasabi crème, cottage cheese, lime zest	€ 18,00

SOUPS

Hokkaido pumpkin soup orange, kernel oil, black bread croûtons	€ 7,50
Beef consommé sliced salted parsley pancakes & vegetables	€ 8,00

MAIN COURSES

Pumpkin ravioli & amarettini lovage pesto, sugar snaps, buffalo parmesan	€ 17,00
Meat balls of veal & fried onions mashed potatoes & truffle jus	€ 17,00
Sauerbraten & dumpling soufflé red cabbage & butternut pumpkin, raisins & apple chutney	€ 24,50
Wiener Schnitzel of Piedmont veal & cranberries creamy potato cucumber salad, lemon, cress	€ 26,00
King Size Entrecôte & Caesar's Salad 400g Black Angus, café de Paris butter, garlic baguette romaine lettuce & parmesan french dressing	€ 31,00
Thai beef consommé & rice noodles Uruguay filet of beef & king prawns, coriander & egg	€ 26,00

**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!