

## Business-Lunch...

11:30 – 14:00



### Vorspeise

Kalte Vichyssoise, Croûtons

### Menü 1

Thunfisch-Tataki, Sesam, Cashew-Crème, Miso-Reduktion, wilder Brokkoli



### Menü 2

Auberginen-Mille-Feuille, Frischkäsemousse, Mozzarella di Bufala, Tomatensugo

### Menü 3

Kalter Roastbeef-Teller, Tartarsauce, Pommes frites, Salatgarnitur

### Dessert

Caramelflan, Schlagrahm

### Menü

36



### Hausgemachte Penne mit Büffel-Mozzarella

26

Frisches Basilikum, Pinienkerne, rassiger Tomatensugo

### Caesar Salad

26

Pouletbrust, Speck, Croûtons, Caesar Dressing

### Thunfisch Poke Bowl

31

Thunfisch, Gurke, Goma Wakame, Rettich, Ingwer, Sushireis, Wasabi



### Vegetarische / Vegane Poke Bowl

24

Rettich, marinierter Tofu, Avocado, Ingwer, Goma Wakame, Kürbisstreifen, Shiitake-Pilze, Sushireis, Wasabi

## Business-Lunch...

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### **Starter**

Chilled vichyssoise, croutons

### **Menu 1**

Tuna tataki, sesame, cashew cream, miso reduction, wild broccoli



### **Menu 2**

Aubergine mille-feuille, cream cheese mousse,  
mozzarella di bufala, tomato sugo

### **Menu 3**

Cold roast beef plate, tartare sauce, French fries, mixed salad

### **Dessert**

Caramel flan, whipped cream

### **Menu**

36



### **Homemade penne with buffalo mozzarella**

Fresh basil, pine nuts, spicy tomato sauce

26

### **Caesar Salad**

Chicken breast, bacon, croutons, Caesar dressing

26

### **Tuna poke bowl**

Tuna, cucumber, goma wakame, radish, ginger, sushi rice, wasabi

31



### **Vegetarian / Vegan poke bowl**

Radish, marinated tofu, avocado, ginger, goma wakame, pumpkin strips,  
shiitake mushrooms, sushi rice, wasabi

24