

Business-Lunch...

11:30 – 14:00



Vorspeise

Gemüsecrèmesuppe mit Schnittlauch

Menü 1

Gebratenes Lachsfilet, Grüne Bohnen, Kartoffel-Sellerie-Püree, Zitronenrahmsauce



Menü 2

Ravioli gefüllt mit Steinpilzen und Taleggio
Kürbiscrème, Salbeibutter, Kürbiskerne

Menü 3

Kalter Roastbeef-Teller, Tartarsauce, Pommes frites, Salatgarnitur

Dessert

Coupe Dänemark

Menü

36



Hausgemachte Strozzapreti

Morchelrahmsauce

26

Caesar Salad

Pouletbrust, Speck, Croûtons, Caesar Dressing

26

Thunfisch Poke Bowl

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

31



Vegetarische / Vegane Poke Bowl

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

24

Business-Lunch... 11:30 – 14:00



Starter

Creamy vegetable soup with chives

Menu 1

Pan-fried salmon fillet, green beans, potato and celeriac purée, lemon cream sauce



Menu 2

Ravioli filled with porcini mushrooms and Taleggio, pumpkin cream, sage butter, pumpkin seeds

Menu 3

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

Dessert

Coupe Denmark

Menu

36



Homemade Strozzapreti

Morel cream 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, ginger, goma wakame, pumpkin strips, shiitake mushrooms, sushi rice, wasabi

24