

LUNCHMENU

Goat cheese mousse with pickled grapes
and frisée-nuts-salad

or

Poultry soup with baked chicken praline
and fermented garlic-mayonnaise

Roast of Wiesengelter Angus beef with brioche dumplings
and pointed cabbage-cole slow

or

Fried fillet of sea bream with sautéed leaf spinach
and sepia-dumplings

or

Homemade pasta with wild garlic pesto
and stewed Datterino tomatoes

Strawberry panna cotta with granola
and mint sirup

2 course € 23,00

3 course € 28,00

We serve fresh pastries and olive oil with our dishes.

Dear guest! Information about ingredients in our dishes that can trigger allergies or intolerances is available on request from our trained service staff.