

LUNCHMENU

Beef aspic with pumpkin seed oil mayonnaise
and marinated corn salad

or

Fishsoup with creamy fennel and vanilla chicorée

Stuffed corn chicken breast with grilled oxheart tomatoes
and basil polenta

or

Shrimp bowl with Basmati rice and marinated mango

or

Vegetable strudel with sour cream dip and marinated spring herbs

Mousse of banana with chocolate ice and almond hip

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.