

LUNCHMENU

Weekly Recommendation from 23.05.-27.05.2022

Thai Chicken Pasta Curry Sauce Chicken Sugar Snap Peas	15,90
Octopus Cherry Tomato Ragu Bruschetta Babyleaf	15,90
Bibimbap Fried Rice Carrot Shiitake	11,90

Menu

Creamy Burrata Tomato mix Basil pesto Crostini or Spicy Thai Soup Shiitake Mushroom Lemongrass Ginger ***	
Thai Beef Basmati rice Beef fillet strips Sesame vegetables Cashew or Popcorn Falafel (vegan) Papaya salsa Lime & soy yoghurt ***	
Dulcey Chocolate Exotic fruits Peanut	
Menu	44,90
Vegetarian menu	39,90

Wine Recommendation 0,1l

White 2020 Signatur Cuvée Wine Estate Knauß, Württemberg	6,50
Red 2017 Cuvée Cabernet Weingut Dr. Baumann, Württemberg	6,90

Soups

Soup of the day	9,90
Spicy Thai Soup Pulled Chicken Lemongrass Ginger	12,90

Starters and Entrées

Creamy Burrata Tomato mix Basil pesto Crostini	16,90
Quiche Lorraine Herb cream Field herbs	12,90
Octopus Carpaccio Soy marinade Yuzu Pickled shallots	18,90

Main Course

Simmentaler Saddle of Veal Steak Sweet potato purée Pak choy Yakimiku jus	27,90
Thai Beef Basmati rice Beef fillet strips Sesame vegetables Cashew	26,90
Yellowfin Tuna Steak Wasabi crumble Black bean risotto	36,90
Taglioline White & Green Asparagus Argentinian red prawns Shiso gremolata	26,90
Möllenhof Onsen Tamago Ramen noodles Shimeji mushrooms Carbonara dashi	24,90
Popcorn Falafel (vegan) Papaya salsa Lime & soy yoghurt	24,90

Dessert

Dulcey Ganache Exotic Fruits Peanut	14,90
Almond Financier Lichti Jasmin Lemon Verbene	15,90