

LUNCHMENU

Menu

SPICY THAI SOUP*

Shiitake mushroom | Lemongrass | Ginger

SADDLE OF VEAL

Teriyaki | Cauliflower | Cashew

or

YELLOWFIN TUNA*

Wakame risotto | Wasabi | Kombu

or

BRAISED AUBERGINE*

Wakame risotto | Wasabi | Kombu

APRICOT MOJITO

Berries | Coconut | Chocolate crisp

Menu meat

55,90

Menu fish

65,90

Menu vegetarian

50,90

Wine recommendation to the menu

0,11

White

2021 Pinot Bianco Platt & Riegl
Kellerei Girlan, South Tyrol

5,80

Red

2021 Goldberg Winelounge Cuveé, trocken
Fellbacher Weingärtner, Württemberg

5,00

Starter

SPICY THAI SOUP*

Shiitake mushroom | Lemongrass | Ginger

14,90

CREAMY BURRATA

Tomato mix | Basil pesto | Crostini

19,90

QUICHE LORRAINE

Herb cream | Field herbs

15,90

BEEF TARTARE

Shiso | Kimizu | Pearl onion

24,90

Main Course

SADDLE OF VEAL

Teriyaki | Cauliflower | Cashew

32,90

DUCK BREAST

Broccoli | Green curry | Basmati rice

39,90

THAI PRAWN PASTA*

Red prawn | Penne | Sugar snap peas

25,90

YELLOWFIN TUNA*

Wakame Risotto | Wasabi | Kombu

42,90

MÖLLENHOF ONSEN TAMAGO

Ramen | Spinach | Autumn truffle

34,90

BRAISED AUBERGINE*

Wakame risotto | Wasabi | Kombu

29,90

Dessert

APRICOT MOJITO

Berries | Coconut | Chocolate crisp

16,90

*Vegetarian / Vegan possibility

