

# LUNCHMENU

## Weekly Specials from 20.06. - 24.06.2022

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<b>Grilled Octopus</b> Bruschetta   Cherry Tomato Sugo   Baby Leaf Salad	15,90
<b>Bibimbap</b> Fried Rice   Carrots   Shiitake Mushrooms	12,90

## Menu

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

## Wine Recommendation 0,1l

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<b>White</b> 2020 Weiß Cuvee Wine Estate Knauß, Württemberg	6,50
<b>Red</b> 2018 Côtes du Rhône E. Guigal, France	6,90

## Soups

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<b>Soup of the day</b>	9,90
<b>Spicy Thai Soup</b> Pulled Chicken   Lemongrass   Ginger	12,90

## Starters and Entrées

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

## Main Course

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

## Dessert

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<b>Dulcey Ganache</b> Exotic Fruits   Peanut	14,90
<b>Almond Financier</b> Lychee   Jasmin   Lemon Verbene	15,90