

# LUNCHMENU

## Weekly Specials from 13.03. - 17.03.2023

**Ikarimi Salmon** 22,90  
Chervil Root | Wild Broccoli | Nutcrumble

**Fried Gnocchi** 15,90  
King Oyster Mushroom | Leaf Spinach | Parmesanespuma

## Menu

**Creamy Burrata**  
Tomato mix | Basil pesto | Crostini

or  
**Spicy Thai Soup**  
Shiitake | Lemongrass | Ginger  
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**Thai Beef**  
Basmati rice | Beef fillet strips | Sesame vegetables | Cashew

or  
**Miso Celeriac**  
Venere rice | Green asparagus | Peanut tandoori  
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**Apricot Mojito**  
Berries | Coconut | Chocolate crisp

Menu 54,95  
Vegetarian menu 49,95

## Wine Recommendation 0,11

**Rosé** 6,50  
2021 Evoé Cuveé  
Weingut Schnaitmann, Württemberg

**Red** 5,00  
2015 Goldberg Winelounge Cuveé, trocken  
Fellbacher Weingärtner, Württemberg

## Soups

**Soup of the day** 9,90

**Spicy Thai Soup** 12,90  
Pulled Chicken | Lemongrass | Ginger

## Starters

**Creamy Burrata** 19,90  
Tomato mix | Basil pesto | Crostini

**Quiche Lorraine** 12,90  
Herb cream | Field herbs

**Arctic Char** 22,90  
Beetroot Tapioka | Apple | Wasabi

## Main Courses

**Simmentaler Saddle of Veal Steak** 29,92  
Sweet potato purée | Pak choi | Yakniku jus

**Thai Beef** 27,90  
Basmati rice | Beef fillet strips | Sesame vegetables | Cashew

**Yellowfin Tuna Steak** 39,95  
Lemongrass risotto | Dashi vinaigrette

**Argentinian Red King Prawns** 28,90  
Sepia taglioline | Chorizo paprika soffritto

**Möllenhof Onsen Tamago** 26,90  
Ramen noodles | Shimeji mushrooms | Carbonara dashi

**Popcorn Falafel (vegan)** 24,95  
Papaya salsa | Lime & soy yoghurt

## Desserts

**Apricot Mojito** 15,95  
Berries | Coconut | Chocolate crisp

**Dessert of the day** 13,95