

LUNCHMENU

Weekly Specials from 23.01. - 27.01.2023

Miso Cod Filet 22,90
Verene Rice | Green Asparagus | Peanut

Chickpea Curry 15,90
Pomegranate | Snow Peas

Menu

Creamy Burrata
Tomato mix | Basil pesto | Crostini

or
Spicy Thai Soup
Pulled chicken | Lemongrass | Ginger

Thai Beef
Basmati rice | Beef fillet strips | Sesame vegetables | Cashew

or
Popcorn Falafel (vegan)
Papaya salsa | Lime & soy yoghurt

Apricot Mojito
Berries | Coconut | Chocolate crisp

Menu 54,95
Vegetarian menu 49,95

Wine Recommendation 0,11

White 6,50
2020 Weiß trocken
Weingut Knauss, 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
Wasabi crumble | Black bean risotto

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