

LUNCH SPECIALS

4th of november - 8th of november 12.00 – 16.30

all prices in euro incl. vat.

MENU

2 COURSES / 3 COURSES

VEGAN

12.50/ 14.00

MEAT OR FISH

13.50/ 15.00

Monday

POTATO SOUP OR SALAD

CHICKEN BREAST TERIYAKI

mushrooms, bean sprouts, spring onion, jasmin rice

BRAISED HOKKAIDO PUMPKIN (VEGAN)

pickled plums, rocket salad, hazelnut, potato crisps

RICE PUDDING

Tuesday

CHICKEN SOUP, SLICED PANCAKES WITH HERBS, CHIVES OR SALAD

LAMB PATTIES

chickpea mash, olive-parsley sauce

VEGETABLE GUMBO (VEGAN)

bell pepper, celery, okra, rice, coriander

CURD SCHMARREN, BERRIES

Wednesday

PARSNIP SOUP OR SALAD

BEETROOT RISOTTO

apple, horseradish, grilled black pudding

MUSHROOM COTTAGE PIE (VEGAN)

APPLE PIE

Thursday

KOHLRABI SOUP OR SALAD

QUICHE LORRAINE

lamb's lettuce, sour cream with chives

SWEET POTATO-QUINOA PATTIES (VEGAN)

spinach salad, lemon tahini

VANILLA TART

Friday

LEEK CREAM SOUP OR SALAD

GRILLED PIKE-PERCH FILLET

kohlrabi, pea, savoy cabbage, potatoes with parsley

RED COCONUT CURRY (VEGAN)

smoked tofu, mushrooms, spring onion, sugar snaps, sesame rice

SACHER CAKE

SATURDAY & SUNDAY

BREAKFAST FROM 9:00 - 15:00

FOOD - daily 12.00 - 23.00

all prices in euro incl. vat.

CHEESE

pöhl am naschmarkt

FOREST GOAT CHEESE + pumpkin-seed oil

mild cream cheese covered in ash, bregenz forest/austria

ROSSO DI LANGA + mustard pickled strawberry

mild and creamy, cow and sheep milk, piemont/italy

FOURME D'AMBER + walnut

blue cheese, cow, auvergne/france

TALEGGIO DOP PEGHEROLO + tomato pesto

delicate piquant taste, cow, pasteurized, from bergamo/italy

GRUYÈRE + fig mustard

from pasture fed cow raw milk, beaumont de savoie/france

CHOICE OF 2 / 5

7.00 / 14.00

DESSERTS & CAKE

CHOCOLATE SHOT

4.50

dark chocolate cake, chocolate glazing, raspberry

APPLE & BLACKBERRY CRUMBLE TART

5.00

CARROT-QUINOA-NUT TARTLET (vegan)

5.00

ORANGE & ALMOND CAKE

5.00

PEAR TARTE TATIN

8.00

vanilla mascarpone

PLUM & CHOCOLATE CRUMBLE (vegan)

9.00

vanilla ice cream from veganista

CHOCOLATE SOUFFLÉ

9.50

mango, raspberry sorbet (20 min)