

LUNCH MENU 18th october– 24th october 12.00 – 16.30

all prices in euro incl. vat.

MENU

2 COURSES / 3 COURSES

VEGETARIAN

10.90 / 12.50

MEAT OR FISH

11.90 / 13.50

Monday

CELERY AND APPLE SOUP

BREADCRUMB FRIED CHICKEN

potato and lamb's leaf salad

SPINACH DUMPLINGS

brown butter, parmesan

CURD DUMPLINGS, MARINATED BERRIES

Tuesday

CARROT AND COCONUT SOUP

BETROOT RISOTTO

grilled black pudding, horseradish

ZUCCHINI PATTIES

sheep's cheese, rocket, herb cream

PUMPKIN PIE

Wednesday

MISO SOUP, GLASSNOODLES, SPINACH

BEEF SHOULDER

root vegetables, apple horseradish, roast potatoes

FRIED UDON NOUDLES

smoked tofu, snow peas, mushrooms, peanuts, coriander

CHOCOLATE CAKE, CRANBERRIES

Thursday

BEEF CONSOMME, FRIED PANCAKE STRIPES, CHIVES

PENNE

creamy ham sauce, broccoli, thyme, parmesan

BAKED FETA

tomato and pepper ragout, parsley, olive salsa

CARROT CAKE

Friday

CAULIFLOWER CREAM SOUP

FRIED SALMON FILLET

pak choi, soy bean sprouts, wasabi mash

BREADED MUSHROOMS

tartar sauce

HOMEMADE NUT PASTRY

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

4.00

APPLE & BLACKBERRY CRUMBLE TART

4.50

CARROT-QUINOA-NUT TARTLET (vegan)

4.50

ORANGE & ALMOND CAKE

4.50

CURD DUMPLINGS

7.00

sugar crumble, stewed plum

SPICED PEAR TART

7.00

salted caramel, milk chocolate, hazelnut

CHOCOLATE SOUFFLÉ

8.00

mango, raspberry ice cream from veganista (20 min)