

LUNCH MENU 14th september – 18th september 11.30 – 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

MINISTRONE, BASIL OIL

FETA SAGANAKI

pepper ragout, olives, capers, basil cress

LEMON CHICKEN GRILLED

tomato & courgette quinoa, herb yoghurt

APRICOT JAM PANCAKE

Tuesday

PUMPKIN & COCONUT SOUP

ALPINE CHEESE POLENTA CREAMY

grilled mushrooms, crispy onions

POTATO GNOCCHI

chorizo, courgette, aubergine, tomato, parmesan, parsley

CHOCOLATE & NUT TARTE

Wednesday

KOHLRABI CREAM SOUP

STUFFED AUBERGINE

couscous, almonds, pomegranate, feta, soy & mint yoghurt

VENISON RAGOUT

herb dumpling, cranberries

MANGO PANNA COTTA

Thursday

MUSHROOM CREAM SOUP

POTATO & PUMPKIN GRATIN

talleggio, lamb's lettuce, pumpkin seeds

QUICHE LORRAINE

chive cream, green salad

PLUM CAKE

Friday

BEETROOT SOUP, HORSERADISH

SPINACH DUMPLINGS

nut butter, parmesan

CATFISH FILLET FRIED

creamy kohlrabi & peas, chive potatoes

PEAR STRUDEL

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

BURNED COCONUT CREAM

7.00

chocolate cookie, raspberries, passion fruit

ICE CREAM PANCAKE (vegan)

7.00

banana, cookies ice cream from veganista, caramel, nuts

CHOCOLATE SOUFFLÉ

8.00

black coconut ice cream, mango (20 min)

CHOCOLATE SHOT

4.00

APPLE & BLACKBERRY CRUMBLE TART

4.50

CARROT-QUINOA-NUT TARTLET (vegan)

4.50

ORANGE & ALMOND CAKE

4.50