

GARDEN

B U S I N E S S L U N C H

Cream soup of jerusalem artichoke

Ragout of venison of Polting Estate with cranberries, sautéed mushrooms & pizokel

Gingerbread parfait & mandarin

2-course	(main course + starter or dessert)	at 43,00€ p.p.
3-course		at 53,00€ p.p.

available from Monday to Friday, between 12 and 2pm

STARTERS

Carpaccio of Hereford beef with Cipriani sauce	19,50
Beef tartar made of Simmental Beef with roasted bread	23,50
additional charge for 10g N25 Oscietra Reserve caviar	daily offer
„Garden Salad“ with figs, lettuce, cottage cheese, walnuts & pistachios ^{V GGG}	21,50
Tart of Butternut squash & carrot with quince-ginger-chutney and turmeric ^{GGG}	15,50
Oyster Poget Spéciale Utah No.2	Pcs. 14,50
Served with Chester bread and shallot vinaigrette	

WITH THE OYSTERS WE RECOMMEND

Champagne Ruinart
Blanc Singulier Edition
Brut Nature

0,1 l 37,50

SOUPS

Mushroom consommé with beech mushrooms and poached quail egg ^{V GGG}	18,00
Coconut-pumpkin foam soup with prawn dumpling	19,00

VEGETARIAN

Beetroot risotto with radicchio, walnut & pomegranate ^{V GGG}	25,50
Handkerchief pasta with sautéed mushrooms, pointed cabbage & Pecorino ^{GGG}	28,50

V = Vegan preparation possible

GGG = Garden Goes Green

All dishes, which are marked with GGG, belong to our culinary concept Garden Goes Green. The dishes are outstandingly fresh, light and carb reduced. Furthermore we use more seasonal vegetables and less butter as well as cream. Instead of that we prepare our dishes with high quality vegetable oils.

MAIN COURSES

- Halibut & snow crab with leek puree and handkerchief pasta 46,00
additional charge for 10g N25 Oscietra Reserve caviar daily offer
- Veal sweetbread „Maultaschen“ with sautéed mushrooms, kale and celery cream 44,00
- Braised US Shortrib with Perigord truffle, black salsify & thyme-flavoured bread pudding^{GGG} 43,00

OUR CLASSICS

- Calf liver slices with mashed potatoes and apple 32,00
- Wiener Schnitzel with carrots and parsley potatoes 37,00
- Dover sole with spinach and parsley potatoes 69,50

RÔTISSERIE

- Beef tenderloin Greenlea, New Zealand 62,00
- Black Angus sirloin Jack's Creek, Australia 58,00
- served with Sauce Béarnaise, Sauce Bordelaise, or Café de Paris-Butter

VEGETABLES AND SIDE DISHES

- Mixed lettuce salad 12,50
- Sautéed spinach 16,50
- Seasonal vegetables 14,00
- Risolée potatoes 7,50
- Potato gratin 9,50
- Mashed potatoes 9,50

C H E E S E

A selection of French raw milk cheese
with grapes, walnuts & German fruit bread 27,50

D E S S E R T

Delight of banana, Felchlin Maracaibo 49% & vanilla 21,50

Pickled damson, hazelnut & greek yogurt 18,00

Selection of three sorbets according to daily offer 15,50

Crêpes Suzette with vanilla ice cream 21,50

Café Gourmand - Crème Caramel, Millionaire's Shortbread and Paris-Brest 17,50

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All prices in Euro and VAT included / Bread and butter 3,10

Extra charges will be added to your bill in case of menu or side order replacements.