

GARDEN

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

Cream of cauliflower soup

Guinea fowl ragout with paccheri & broccolini

Eton Mess

2-course	(main course + starter or dessert)	at 42,00€ p.p.
3-course		at 52,00€ 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 Simmentaler Beef with roasted bread	21,00
additional charge for 10g N25 Oscietra Reserve caviar	65,00
„Garden Salad“ with figs, lettuce, cottage cheese, walnuts & pistachios ^{V GGG}	21,50
Miso-marinated Hamachi with cucumber & char's caviar ^{GGG}	23,50
Raw marinated white & green asparagus with wild garlic, rhubarb and pistachio ^{V GGG}	25,50

SOUPS

Cream of asparagus soup with poached quail egg and asparagus	16,00
Cream of pea soup with veal dumpling	16,50

VEGETARIAN

Tagliatelle with kohlrabi, asparagus & wild garlic pesto ^{V GGG}	27,00
Leipziger Allerlei with miso velouté, morels, semolina dumplings & quail egg ^{V GGG}	32,00

ASPARAGUS

Portion of asparagus with hollandaise sauce and young potatoes or herb „Flädle“ (thin Swabian pancakes) ^V	26,50
--	-------

SIDES TO ASPARAGUS

Italian honey glazed ham and air dried ham	17,00
Roasted char from Lower Bavaria	21,00
Small Wiener Schnitzel	19,00

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

Lake trout from Lower Bavaria with chive emulsion and char's caviar, cauliflower & mashed potatoes ^{GGG}	31,00
Ragout of poussin & sweetbreads with mangetout, young peas and pea's cream ^{GGG}	32,00
Lamb shoulder from Polting Estate with marinated fennel, chickpeas & pearl couscous ^{GGG}	33,00

OUR CLASSICS

Calf liver slices with mashed potatoes and apple	31,00
Wiener Schnitzel with carrots and parsley potatoes	36,00
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	11,50
Sautéed spinach	16,50
Seasonal vegetables	14,00
Risolée potatoes	7,50
Potato gratin	9,50
Mashed potatoes	8,50

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

Basque cheesecake with rhubarb ragout & strawberry sorbet 18,50

Nespoli & saffron with yogurt and pistachio 21,00

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

^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 and cream. Instead we prepare our dishes with high quality vegetable oils.

All prices in Euro and VAT included / Bread and butter 2,90

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