

## GARDEN

## B U S I N E S S   L U N C H

Chilled cream of cauliflower soup

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Kikok Bell Pepper Chicken with butter spaetzle

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Vanilla Cream with Gooseberries & Meringue

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 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 <sup>V GGG</sup>	21,50
Watermelon, feta, clams & calamaretti <sup>GGG</sup>	27,50

## SOUPS

Chilled cream of cauliflower soup with quail egg & lardo	15,00
Tomato consommée with ricotta basil ravioli	18,50

## VEGETARIAN

Munich capunti with green & fava beans, chanterelles and sheep's yogurt <sup>V GGG</sup>	29,50
Tomato risotto with burrata, marinated Marinda tomato & pesto <sup>V GGG</sup>	28,00

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

Sturgeon fillet from Lombardy with almond crust & saffron cream, broccolini, pea sprouts & freekeh <sup>GGG</sup>	43,00
Stuffed quail with braised little gem and marinated green & fava beans <sup>GGG</sup>	37,50
Grilled flank steak with salsa verde, braised peppers & farinata <sup>GGG</sup>	39,00

## OUR CLASSICS

Calf liver slices with mashed potatoes and apple	31,00
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

Apricot peach tart with lemon thyme 17,50

Raspberry, Kalamansi & Felchlin Edelweiss from Switzerland 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

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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.