

LUNCH MENU 12. – 16. november 11.30 – 16.30

all prices in euro incl. vat.

MENU

2 COURSES (with soup/salad or dessert) / 3 COURSES

VEGETARIAN

10.00 / 11.50

MEAT OR FISH

11.00 / 12.50

Monday

MUSHROOM CREAM SOUP, HERB CROUTONS

SMOKED TOFU

green curry, giocchia grilled, sugar snap peas, sweet potato

ÖTSCHERBLICK PORK CHOP grilled

bacon beans, roast baby potatoes, spicy mayo

RUBY CHOCOLATE CAKE, RUM ICING

Tuesday

CARROT & GINGER SOUP

BOUCHE DE CHÈVRE grilled

warm baked pumpkin, chilli, cherry tomato marmalade

BEEF STIFADO

carrots, french beans, herbs, basmati rice

PEAR & CINNAMON MUFFIN

Wednesday

VEGETABLE BOUILLON, HAM

PUMPKIN CANNELONI

cream cheese, tomato ragout, parmesan, rocket

PULLED PORK BURGER

bbq sauce, pickled onion, cucumber, ulrich fries, spicy tomato

MANDARIN SALAD, PISTACHIO

Thursday

SAVOY CABBAGE & TOMATO SOUP, KIDNEY BEANS

COURGETTE & FETA GRATIN

pomodori secchi, pumpkin cream, pignoli, red baby chard

CREAMY HAM PASTA BAKE

cherry tomatoes, green salad, parmesan

APPLE BRIOCHE PUDDING, VANILLA SAUCE

Friday

CELERIAC & PEAR SOUP

TEMPURA VEGETABLES

pumpkin, shiitake, spring onion, carrot & courgette, bean sprout salad, chilli dip

PIKE-PERCH GRILLED

pepper & riesling cabbage, parsley potatoes, lemon sauce

PUMPKIN CAKE

Saturday, Sunday & Bank Holidays

BREAKFAST FROM 9:00 - 15:00

FOOD - monday to friday 12.00 - 23.00; saturday, sunday & bank holidays 16.00 - 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

6.00 / 12.50

DESSERTS & CAKE

APPLE STRUDEL

rum raisins, whipped cream

4.50

BANANARAMA veganista cookies ice cream, banana

chocolate sauce, almonds, hazelnut crunch

5.80

CHOCOLATE SOUFFLÉ

black coconut ice cream, mango (20 min)

7.00

CHOCOSHOT

3.50

STRAWBERRY & MASCARPONE CAKE

4.00

CARROT-QUINOA-NUT TARTLET (vegan)

4.50

ORANGE & ALMOND CAKE

4.50