



Zum Äusseren

Stand

## STARTERS

### LAMB'S LETTUCE SALAD • VEGETARIAN

Lamb's lettuce • Onsen egg • Pumpkin seeds  
French-Dressing  
15.5  
17.5 with crispy bacon

### ROASTED VEGETABLE SALAD • VEGETARIAN

Feta cheese • Sesame  
Chili • Lime • Cilantro • Ginger  
17.5

### CAROTT GINGER SOUP • VEGAN

Thai basil oil • Coconut milk  
14.5

### CEVICHE • IRISH ORGANIC SALMON

Passion fruit • Cucumbre • Onion  
Mango • Beetroot  
24.5 / 36.5

## MAINCOURSES

### VEAL-WIENER SCHNITZEL

Seasonal vegetables • French fries  
39.5 / 45.5

### PORK CHEEKS

Asian style braised  
Sweet sour plums • Sweet potato purée  
Cilantro-cashew nut dukka  
36.5

### BEEF FILLET • 180G

Sauteed pink • Trumpet chanterelle sauce  
Seasonal vegetables • Taglierini pasta  
55.5

### ROASTED PIKEPERCH FILLET • ESTONIA

Thai curry sauce • Roasted vegetables  
Green kale • Sweet potato purée  
37.5

### BEETROOT • SWEET & SOUR & SPICY • VEGAN

Thai curry sauce • Sweet potato purée  
Cilantro-cashew nut dukka  
32.5

### ORIENTAL TOMATO-ROOT VEGETABLES STEW • VEGETARIAN

Potatoes • Parsnip • Celeriac  
Baked haloumi  
31.5

## DESSERTS

### WINTER CREATION

Chestnut espuma • Hazelnut cake  
Port wine figs  
14.5

### VANILLA PARFAIT • HONEY CORE

Cassis berry-beer-compote  
14.5

### CHOCOLATE CAKE

(15 minute preparation time)  
Red wine plums • Vanilla ice cream  
Whipped cream  
15.5

### ICE CREAM

Vanilla • Chocolate • Fior di latte • Coffee  
4.5 per scoop

### SORBET

Lemon • Raspberry • Mango • Plum  
4.5 per scoop

### WHIPPED CREAM

2.0 per portion

### ICE CREAM / SORBETS & LIQUOR

10.5 / 1 scoop  
13.5 / 2 scoops