

lunch menu



soup / salad

Pumpkin soup with roasted pumpkin seeds and pumpkin seed oil 14

Grüner Blattsalat 9

starters

Quiche Lorraine with sour cream and leek espuma 18

Caesar salad with lettuce hearts, cherry tomatoes,
parmesan and croutons 21

with chicken +10

mains

Rack of lamb with polenta slice, bacon beans and balsamic jus 37

Red mullet with Parmesan risotto and Riesling sauce 34

Handmade gnocchi with porcini mushrooms and truffle oil 29

Ravioli with caramelized pears, roasted walnuts and gorgonzola sauce 26

desserts

Café Gourmand 14

Crème Brûlée 14