

GARDEN

STARTERS

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| Carpaccio of Hereford beef with Cipriani sauce | 19,50 |
| Beef tartar made of Simmentaler Beef with roasted bread | 24,00 |
| additional charge for 10g N25 Golden Selection caviar | 58,00 |
| „Garden Salad“ with figs, lettuce, cottage cheese, walnuts & pistachios ^{V GGG} | 21,50 |
| Marinated sea trout with Costoluto tomato & basil ^{GGG} | 28,00 |
| Baked ricotta with peach & marinated zucchini ^{V GGG} | 23,00 |

SOUPS

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| Gazpacho with roasted focaccia & lardo di colonnata | 14,00 |
| Poultry consommé with prawns ravioli & Mu-Err mushrooms | 18,50 |

VEGETARIAN

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| South tyrolean dumplings with porcini mushrooms, walnuts & „Bergkäse“ ^{GGG} | 28,00 |
| Saffron linguine with zucchini, cannellini beans & pesto genovese ^{VGGG} | 26,00 |

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

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|--|-------|
| Monkfish with mussel emulsion, fresh green beans & gnocchi a la Parisienne ^{GGG} | 42,00 |
| Grilled onglet with salsa verde, eggplant puree & parmigiana ^{GGG} | 32,00 |
| Veal shank with sautéed chanterelles, puree of herbs and celeriac & spinach salad ^{GGG} | 39,50 |

OUR CLASSICS

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|--|-------|
| Calf liver slices with mashed potatoes and apple | 28,00 |
| Wiener Schnitzel with carrots and parsley potatoes | 32,00 |
| Dover sole with spinach and parsley potatoes | 68,00 |

RÔTISSERIE

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|--|-------|
| Beef tenderloin Greenlea, New Zealand | 59,50 |
| Black Angus sirloin Jack's Creek, Australia | 58,00 |
| served with Sauce Béarnaise, Sauce Bordelaise, or Café de Paris-Butter | |

VEGETABLES AND SIDE DISHES

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|---------------------|-------|
| Mixed lettuce salad | 11,50 |
| Sautéed spinach | 15,00 |
| Seasonal vegetables | 13,50 |
| 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

Figs, mascarpone, pistachio & olive oil cake 18,50
Apricot, curd cheese & matcha 16,50
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 2,70

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