

GARDEN

BUSINESS LUNCH

Cream soup of cabbage

Veal cheek with lentil ragout & polenta

Tonka bean panna cotta with rhubarb ragout

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 Simmentaler Beef with roasted bread	21,00
additional charge for 10g N25 Oscietra Reserve caviar	65,00
„Garden Salad“ with figs, lettuce, cottage cheese, walnuts & pistachios ^{V GGG}	21,50
Roasted pulpo with puntarelle, buttermilk & miso	27,50
Auster Poget Spéciale Utah No.2 Stk. per piece	14,50
Served with chester bread and shallot vinaigrette	

WITH THE OYSTERS WE RECOMMEND

Champagne Ruinart
Blanc Singulier Edition 19
Brut Nature

0,1 l 37,50

SOUPS

Foam soup of Jerusalem artichoke with beech mushrooms	14,50
Cream of black salsify with miso tamago ^{V GGG}	12,50

VEGETARIAN

Orechiette with puntarelle, walnuts & raisins ^{V GGG}	27,00
Saffron risotto with marinated broccolini and pine nut ^{V GGG}	31,00

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

- Skrei with miso-buttermilk sauce, watercress & beet root ^{GGG} 39,00
Boeuf Stroganoff of US flank steak with beech mushrooms & herb spaetzle 42,50
Saddle of veal with Perigord truffle jus, marinated baby spinach & spinach cream ^{GGG} 36,00

OUR CLASSICS

- Calf liver slices with mashed potatoes and apple 30,50
Wiener Schnitzel with carrots and parsley potatoes 36,00
Dover sole with spinach and parsley potatoes 68,00

RÔTISSERIE

- 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

- Mixed lettuce salad 11,50
Sautéed spinach 17,50
Seasonal vegetables 14,00
Risolee 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

Crunchy apple tart with pine nuts & bourbon vanilla sauce 17,50
Felchlin Maracaibo 49% mousse with mango & hazelnut ice cream 19,00
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

^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 and cream. Instead we prepare our dishes with high quality vegetable oils.

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.