

GARDEN

BUSINESS LUNCH

Jerusalem artichoke foam soup with lardo crostini

Venison ragout with mushrooms, cranberries & slices of bread dumpling

Sticky toffee pudding with vanilla ice cream

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
Guinea fowl pâté with marinated artichokes & radicchio	27,00
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

Cream soup of lobster with shrimp dumpling	23,50
Consommé of oxtail with liver dumplings ^{GGG}	19,50
Coconut pumpkin cream soup with quail egg ^{V GGG}	11,50

VEGETARIAN

Mushroom risotto with seven-minute egg & lamb's lettuce ^{VGGG}	29,50
Pumpkin agnolotti with fontina, baby spinach, pickled butternut & walnuts ^{GGG}	21,50

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 as well as cream. Instead of that we prepare our dishes with high quality vegetable oils.

MAIN COURSES

Halibut with bouchot mussel, sauce Normande & cauliflower puree ^{GGG}	36,50
Wagyu Maultaschen with Perigord truffle jus & creamed spinach ^{GGG}	37,50
Braised shoulder of Polting venison with sautéed mushrooms, Jerusalem artichoke purée & potato fritters ^{GGG}	35,50

OUR CLASSICS

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

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	16,50
Seasonal vegetables	14,00
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

Délice of Felchlin Maracaibo 65% with caramelized Piedmont hazelnut & coffee ice cream 18,50

Mandarin, meringue & vanilla 16,00

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

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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.