

GARDEN

BUSINESS LUNCH

Cream of black salsify soup

Navarian of lamb with chickpeas & fregola sarda

Baba au Rhum with blood orange sorbet

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	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	17,50
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

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

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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.