

LUNCH

FIRST

HEIRLOOM TOMATO MEDLEY

SALAD OF HEIRLOOM TOMATOES
PASTURE GOAT CURD
CHILLED TOMATO BROTH 15

DUCK LIVER

APPLE | SHERRY | WILD HERBS 16

SECOND

THE DAILY SOUP STORY

EVERY DAY, OUR KITCHEN PENS A NEW CHAPTER OF
FLAVOUR.
CURIOUS WHICH SOUP IS IN THE SPOTLIGHT TODAY?
JUST ASK - OUR TEAM WILL GLADLY REVEAL THE STORY. 13

SOMMELIER'S RECOMMENDATION 0,15

2024 GRÜNER VELTLINER
FEDERSPIEL
DQW | DOMÄNE WACHAU | ÖSTERREICH 7.5

2023 RIESLING MUSCHELKALK
DQW | DRY | WEINGUT PAWIS | SAALE-
UNSTRUT 7.5

2023 CABERNET-SHIRAZ
DRY | PENFOLD'S | AUSTRALIEN 7.5

MAIN

DELICATE PIKE

POACHED PIKE WITH FINE TEXTURE
CELERY | FENNEL | LEEK | PILAF RICE | SALAD 30

FRENCH DUCK

CONFIT OF DUCK LEG
ALMOND BALLS | GRAND MARNIER JUS
ASIAN-STYLE PLUM SALAD | SESAME 28

SCHNITZEL LOVE

CRISPY VEAL SCHNITZEL IN HERB CRUST ANCHOVY
& CAPER BUTTER | POTATO - CUCUMBER SALAD |
LINGONBERRIES | FRESH LEMON 30

HOMEMADE TORTELLONI

HANDMADE TORTELLONI FILLED WITH RICOTTA &
KING OYSTER MUSHROOMS SERVED WITH
CHANTERELLES | CRÈME FRAÎCHE | SUMMER
TRUFFLE & GRUYÈRE 27

DESSERTS

TIRAMISU MILLEFEU

MASCARPONE | POPCORN ICE CREAM 14

ETON MESS

MERINGUE VERRINE | SOUR CHERRY
WHIPPED CREAM 14

CHEESE SELECTION

INTERNATIONAL CHEESE SELECTION
MUSTARD FRUITS | BAGUETTE 16