

BUSINESS LUNCH

VORSPEISE | STARTER

Fjord-Forellen-Tatar | Gartengurke | Lachskaviar | Crème Fraîche
Fjord Trout Tartare | Garden Cucumber | Salmon Caviar | Crème Fraîche

oder / or

Strauch-Tomatensuppe | Knuspriger Halloumi | Bio-Olivenöl | Basilikum
Bush Tomato Soup | Crispy Halloumi | Organic Olive Oil | Basil

HAUPTGANG | MAIN

Gebratene Wachtel | Pfifferlings-Risotto | Erbsen | Natural Jus
Pan-Fried Quail | Chanterelle Risotto | Peas | Natural Jus

oder / or

Doraden Royal Filet | Zucchini | Fenchel | Bunte Oliven | Zitrone
Royal Sea Bream Fillet | Zucchini | Fennel | Mixed Olives | Lemon

oder / or

Pfifferlings Risotto | Büffel Mozzarella | Erbsen | Petersilienbutter
Chanterelle Risotto | Buffalo Mozzarella | Peas | Parsley Butter

DESSERT

Beeren „Opera“ | Dunkle Schokolade | Pistazie
“Opera” Berries | Dark Chocolate | Pistachio

2 Gang | course 28

3 Gang | course 32

Inkl. Wasser und einer Kaffeespezialität pro Person
Incl. water and one coffee specialty per person