








BREAKFAST

served from 9.00AM - 1.00PM

	Granola with yoghurt and fresh fruits ^{1,7,8}	5,50€
	Yoghurt with varying fruit-topping ⁷	4,50€
	Fruit salad in mango-mint sauce	6,90€
	Scrambled Eggs optionally with:	
	• plain ^{3,7}	3,50€
	• bacon ^{1,3,7}	4,50€
	• feta cheese, tomatoes and chives ^{1,3,7}	5,50€
	scrambled eggs are served with rye carrot bread and sea salt butter	
	Asian style scrambled eggs with shrimps, sprouts, pak choi, sesame and coriander ^{1,2,3,6,7}	6,50€
	Large Breakfast with cold cuts,cheese, seasonal jam, sea salt butter and bread basket ^{1,7}	10,00€
	Avocado with cream cheese, black tomato, olive oil, sea salt flakes and rye carrot bread ^{1,7}	8,00€
	Shakshuka two poached eggs, tomato, spring onions, bell pepper, coriander, feta cheese and rye bread ^{1,3,7,9}	8,50€
	Pancakes With malt-chocolate sauce and fresh blueberries ^{1,3,7,13}	7,50€

STARTERS

SPECIALS

Beef Carpaccio

with lime vinegar, arugula, dried tomatoes
and parmesan ^{7,10,12}

11,50€



Our wine recommendation:

2017 Ortega ¹², Weingut Edenhain, Franconia

Fine fruit flavors and the scent of dewy flowers accompanied by fine acidity.

0,2l - 4,70 € | 0,75l - 17,50 €



Burrata Fresh Cheese

with figs, port wine, shallots and vintage balsamico ^{7,9,10,12}

10,20€



Pimientos de Padrón

with Greek olive oil, sea salt und ciabatta chips ¹

5,50€

SOUPS

SPECIALS

Mulligatawny

with mango, curry, yoghurt-chicken, coconut milk, spring leek
and coriander ^{7,9}

8,00€



Our wine recommendation:

2016 Cuvee Wunderkind ⁹, Weingut Knewitz, Rheinhessen, Germany

A white wine blend from Müller-Thurgau, White Burgundy and Sauvignon

Blanc. Light and fruity for everyday enjoyment. 0,2l - 4,90 € | 0,75l - 17,50 €



Tomato-Coconut-Soup ^{8,13}

5,50€



Lentils cream soup

with lime-yoghurt and olive oil ^{7,9}

5,50 €

SALADS

Caesar Salad with corn-fed Chicken
with capers, anchovies and croutons ^{1,3,4,7,10} 11,50€



Melon-Avocado Salad
with mint, lime and chickpeas ^{6,9,10,12} 8,50€



Mixed Salad 6,90€
optionally with:

- fried chicken 10,80€
- fried salmon fillet ⁴ 11,90€
- fried beef stripes from major terres 11,90€
- fried shrimps ² 12,90€
- fried sechuan tofu ⁶ 10,80€
- gratinated goat cheese ⁷ 11,40€

Dressing of your choice
oil and vinegar, mango-chili ⁹, honey-mustard ^{9,10}

MAIN DISHES

SPECIALS

Korean Curry

mild korean curry with Simmentaler cattle hip, rice, carrot, mushroom, potato, marinated broccoli, sesame and coriander^{1,6,9} 14,90€



Our wine recommendation:

2016 Nebla Blanco⁹, Bodegas Vicente Gandia, Rueda, Spain

Its animating scent is reminiscent of citrus fruits and fresh garden herbs. The taste is juicy and fruity with well-balanced acidity. 0,2l - 4,90 € | 0,75l - 17,50 €



Potato-Gnocchi

with basil-pesto, tomato and mountain cheese^{1,3,7,8} 12,90€

SPECIALS

Aged Teres Major Steak (220g)

cooked sous vide with braised baby vegetables, potatoes and green pepper sauce^{1,6,7,9,12} 23,00€



Our wine recommendation:

2015 Blaufränkisch, Weingut Umathum, Burgenland, Austria

Dark spicy nose with scent of blackberries and sour cherry. Juicy and fruity on the palate with amazing elegance. 0,75l - 30,00 €

Bulgogi from regional herb pig

with kimchi, cucumber, carrots, sprouts, sesame, chili and rice^{1,2,4,6,9,11,12} 14,90€



Rice Bowl (served lukewarm)

with carrot, edamame beans, cucumber, ginger dressing, crunchy peanuts and peanut sauce^{5,10,13} 11,00€
optionally with:

- salmon^{1,4} 13,80€
- salmon and prawns^{1,2,4} 18,80€



Veggie Burger with quinoa patty

in a red Buger-Bun with honey-mustard mayonnaise, plum, Appenzeller cheese, jalapeño, lettuce, sprouts and sweet potato fries^{1,3,7,9,10,11,12} 13,50€

MAIN DISHES

Black Angus Beef Burger

with gratinated raclette cheese, tomato, romaine lettuce, gherkin, BBQ-mayonnaise and sweet potato fries ^{1,3,6,7,9,11,12} 13,00€

optionally with:

- bacon + 1,00€
- crunchy onion rings + 0,50€
- jalapeños + 0,50€



Stir-fry from the Wok

with cashews, vegetables, pak choi, jasmin rice, fried onions and coriander ^{1,5,8}

optionally with:

- Tofu **or** chicken 12,00€

Black Shellfish Retangoloni Pasta

with tomato and lobster sauce ^{1,2,3,4,7,9,12,14} 16,20€

DESSERT



Walnutmacaroons

with greek yoghurt and honey ^{1,3,7,8} 7,00€



Chocolate Brownie

with wild berries-passionfruit ragout and buttermilk ice cream
^{1,3,7,8,12} 7,50€



Almond-Panna-Cotta

with raspberrysorbet and milkcrumble ^{1,7,8} 7,00€

Varying cake offer

Allergen Labelling (EU FIC)

- 1 cereals containing gluten: wheat, rye, barley, oats, spelt, kamut or their hybrid strains
- 2 crustaceans
- 3 eggs
- 4 fish
- 5 peanut
- 6 soya
- 7 milk
- 8 nuts: almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, Macadamia nut and Queensland nut
- 9 celery and celeriac
- 10 mustard
- 11 sesame
- 12 sulphur dioxide and sulphites
- 13 lupin
- 14 molluscs