

GRAND LUNCH
EXPERIENCE

PUMPKIN

Pumpkin cream soup | Wonton | Pumpkin seed pesto

DUROC PORK

Plum | carrot

NOUGAT CRÈME BRÛLÉE

Raspberry | almond crumble | raspberry sorbet

3-COURSE MENU 55

Our Grand Lunch Menu includes a wine accompaniment, mineral water, coffee- and tea specialties.

VEGETARIAN MENU

PUMPKIN

Pumpkin cream soup | Wonton | Pumpkin seed pesto

MOUNTAIN CHEESE RAVIOLI

Boletus cream | Arugula

NOUGAT CRÈME BRÛLÉE

Raspberry | almond crumble | raspberry sorbet

3-COURSE MENU 50

Our Grand Lunch Menu includes a wine accompaniment, mineral water, coffee- and tea specialties.

COVER CHARGE 7

À LA CARTE

GH CLASSICS

APPETIZERS

- Classic beef tartar | pickled red onion | Joseph bread* 24
- Goat cheese crème brûlée | mango | cucumber basil cress* 20
- Iceland salmon | Potato | Granny Smith | Radish* 24

SOUPS

- Beef consommé | semolina dumpling | root vegetables* 10
- Boletus cream soup | wonton | chive oil* 10

ENTRÉES

- Veal light's | lentils | lovage* 20
- Egg plant | miso | sesame* 22

MAIN DISHES

- Wiener Schnitzel – Deep-fried veal escalope | potato-lamb's lettuce salad | pumpkin seed oil* 34
- Beef tenderloin steak 150 g | grilled vegetables sake-truffle sauce* 48
- From the lava stone grill*
- Black Tiger prawns (5 pieces) | Tom Ka aromatics Thai asparagus & snow peas | shiitake mushrooms* 34
- Boletus Tortelloni | truffle butter | arugula* 24

DESSERTS

- Black Forest | cherry | vanilla | chocolate* 14
- Peach Melba 2.0 | peach | raspberry | buttermilk* 15
- Lemon tarte | Yuzu | basil sorbet | meringue* 16

COVER CHARGE 7