

GRAND LUNCH
EXPERIENCE

BURRATA

*Oxheart tomato | arugula |
Mojo Rojo & Mojo Verde*

PORK TENDERLOIN

Mini gnocchi | wild garlic cream

CHOCOLATE FONDANT

Raspberry coulis | bourbon vanilla ice cream

3-COURSE MENU 55

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

VEGETARIAN MENU

KING OYSTER MUSHROOM

Herb salad | carrot-yuzu dressing

HOMEMADE GNOCCHI

Wild garlic cream | burrata | tomato

CHOCOLATE FONDANT

Raspberry coulis | bourbon vanilla ice cream

3-COURSE MENU 50

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water, coffee- and tea specialties.*

COVER CHARGE 7

À LA CARTE

GH CLASSICS

APPETIZERS

Classic beef tartar | pickled red onion |
brioche 23

Goat cheese crème brûlée | mango | cucumber
basil cress 20

Octopus | chorizo | tomato & celery
lemon verbena 22

SOUPS

Beef consommé | semolina dumpling |
root vegetables 8

Cream of asparagus soup | asparagus wonton
tarragon 9

ENTRÉES

Veal light's | lentils | lovage 20

King oyster mushroom linguine
wild garlic cream 19

MAIN DISHES

Wiener Schnitzel – Deep-fried veal escalope |
potato-lamb's lettuce salad | pumpkin seed oil 31

Beef tenderloin steak 200 g | organic white asparagus
Miso Hollandaise 52

From the lava stone grill

Black Tiger prawns (5 pieces) | Tom Ka aromatics
Thai asparagus & snow peas | shiitake mushrooms 32

Alp cheese ravioli | asparagus cream |
smoked almonds 24

SIDE DISHES

Potato Mousseline

7

Grilled vegetables

14

Baby spinach

8

Garden salad

7

Bone marrow jus

6

Truffle sauce

7

DESSERTS

Chocolate Marquise | Crème Fraîche ice cream 14

Yogurt Mousse | Grand Hotel honey & honey ice cream
lime 14

Pistachio & blood orange 14

COVER CHARGE 7