

GRAND LUNCH
EXPERIENCE

BABY LEAVE SPINACH

Deep fried Panko Prawns | Miso dressing | Sesame

CHICKEN BREAST

Organic Asparagus | Miso-Hollandaise | pickled red onion

APRICOT DUMPLINGS

Butter Crunch | bourbon vanilla ice cream

3-COURSE MENU 55

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

VEGETARIAN MENU

BABY LEAVE SPINACH

Tofu | Miso dressing | Sesame

ORGANIC ASPARAGUS

Miso-Hollandaise | Parsley Potatoes

APRICOT DUMPLINGS

Butter Crunch | bourbon vanilla ice cream

3-COURSE MENU 50

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

COVER CHARGE 7

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 9

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

Port wine 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