GRAND LUNCH EXPERIENCE

JERUSALEM ARTICHOKE CREAM SOUP
Crunchy potatoes

RAGOUT OF WALDVIERTEL VENISON
Mushrooms | fried dumplings

CHOCOLATE FONDANT
Raspberry coulis | tahiti vanilla ice cream

3-COURSE MENU 55
Our Grand Lunch Menu includes a wine accompaniment, mineral water, coffee- and tea specialties.

VEGETARIAN MENU

JERUSALEM ARTICHOKE CREAM SOUP
Crunchy potatoes

POACHED ORGANIC EGG
Baby spinach | truffled potato mousse

CHOCOLATE FONDANT
Raspberry coulis | tahiti vanilla ice cream

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