

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 22

Iceland salmon | Potato | Granny Smith | Radish 24

SOUPS

Beef consommé | semolina dumpling |
root vegetables 10

Jerusalem artichoke cream soup | black truffle 10

ENTRÉES

Homemade pasta | périgord truffle | thyme 24

Moules frites | mussels | truffle fries | safran aioli 26

MAIN DISHES

Wiener Schnitzel – Deep-fried veal escalope |
potato-lamb's lettuce salad | pumpkin seed oil 35

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 | white tomato butter | arugula 24

DESSERTS

Mozart 2.0 | almond | nougat | plum 15

Autumn feelings | peanut | tangerine | amatica 46% 16

Little Forest | Spruce | Alpaco 66% | boletus 16