

GRAND LUNCH
EXPERIENCE

FLAMED ORGANIC SALMON

Wafu Dressing | Avocado | Sesame

ASPARAGUS CORDON BLEU

Parsley Potatoes | Miso Sauce Hollandaise

COCONUT CREAM

Roasted Pineapple | Mango Passion Fruit

3-COURSE MENU 55

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

VEGETARIAN MENU

KOHLRABI

Smoked Ricotta | Quinoa | Radish Vinaigrette

ORGANIC ASPARAGUS

Parsley Potatoes | Miso Sauce Hollandaise

COCONUT CREAM

Roasted Pineapple | Mango Passion Fruit

3-COURSE MENU 50

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

COVER CHARGE 7

*Dear Guest, please inform our trained service staff
of any allergies or intolerances, you may have*

À LA CARTE
GH CLASSICS

APPETIZERS

Classic Beef Tartar | Pickled Red Onion | Bread 24

*Crème Brûlée of Goat Cheese | Mango |
Cucumber | Basil Cress* 22

Iceland Salmon | Potato | Granny Smith | Radish 24

SOUPS

*Beef Consommé | Semolina Dumpling |
Root Vegetables* 10

Wild Garlic Cream Soup | Hourlyegg | Pommes la Ratte 10

ENTRÉES

*Wild Garlic Risotto | Black Tiger Prawns |
Braised Tomato* 24

Organic Solo Asparagus | Miso Hollandaise | Arugula 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

*Organic Icelandic Salmon | Solo Asparagus |
Miso Hollandaise | Pickled Red Onion* 35

Wild Garlic Tortelloni | White Tomato Butter | Arugula 24

DESSERTS

*Grandma`s Cheese Cake | Cream Cheese |
Tangerine | Poppy seed* 15

Banoffee | Dulche de Leche | Banana | Coconut 16

Natural Gold | Honey | Yoghurt | Calamansi 16

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