

GRAND LUNCH
EXPERIENCE

BURRATA

Mediterranean Salad | Grissini Crunch

CHARFILET

Krautfleckerl | Horseradish | Char Kaviar

COFFEE CREAM

Blackberry | Milk

3-COURSE MENU 55

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

VEGETARIAN MENU

BURRATA

Mediterranean Salad | Grissini Crunch

ORGANIC ASPARAGUS

Parsley Potatoes | Miso Sauce Hollandaise

COFFEE CREAM

Blackberry | Milk

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

Boletus Cream Soup | Sherry | Preserved Lemons 10

ENTRÉES

*Chanterelle Risotto | Crispy Parmesan | Frisée
Braised Tomato* 24

*Black Tiger Prawns | Tom Ka Flavours | Snow Pea
Shiitake Mushrooms* 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 | Green Asparagus |
Miso Hollandaise | Pickled Red Onion* 35

*Chantarelle 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

COVER CHARGE 7

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