

GRAND LUNCH
EXPERIENCE

SMOKED GOLDEN TROUT

Leche de Tigre | Trout Caviar | Pumpkin Seed Oil

STYRIAN ORGANIC CHICKEN

Tom Kha Flavors | Gohan Rice

TONKA BEAN CREAM

Marinated Cinnamon Plum | Cocoa

3-COURSE MENU 55

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

VEGETARIAN MENU

GRILLED ROMAINE HEART

Airbag Potatoes | Chimi Churri

EGGPLANT

Tom Kha Flavors | Gohan Rice

TONKA BEAN CREAM

Marinated Cinnamon Plum | Cocoa

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

Porcini Cream Soup | Sherry | Preserved Lemons 10

ENTRÉES

Pumpkin Risotto | Sainte Maure | Pumpkin Seed Pesto |
Herb Salad 24

Black Tiger Prawns | Tom Kha 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 | Bimi Broccoli |
Miso Hollandaise | Pickled Red Onion 35

Homemade Porcini Mushroom Tortelloni |
White Tomato Butter | Arugula 24

DESSERTS

Sense of Chocolate | Itakuja 55% | Cocoa Fruit |
Passion Fruit 16

Raspberry | Hibiscus | Yoghurt 16

Natural Gold | Honey | Yoghurt | Calamansi 16

COVER CHARGE 7

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