

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

INTERMEDIATES

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

*Black Tiger Prawns | Tom Kha Flavours | Snow Pea
Shiitake Mushrooms* 29

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

*Pile of Leaves
Pumpkin | Sea Buckthorn | Vanilla* 16

*What the S.....?
Apricot | Coconut | Ombre Chocolate* 16

COVER CHARGE 7

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