

„DAS SCHICK“ LUNCH

APÉRO'S A,C,D,E,F,G,L,M,O,R



BEET TATAR

eel . cucumber . violet mustard A,D,F,G,L,M,O
18,-

QUAIL

apple . celeriac . black nut C,G,L,O
16,-

SEA FOOD

Velouté . red prawn . pea pudding B,C,G,L,O
9,-



VIENNESE SNAIL

goulash . crayfish . potato B,G,L,O,R
24,-

BREAST OF GUINEA FOWL

broccoli rabe . mushroom . emmer A,F,G,L,O
26,-

WILD GARLIC SPINACH

“Belper Knolle” . Fregola . macadamia A,H,G,L,O
18,-



BROWNEO SEMOLINA OMLETTE

cherry . milk chocolate A,C,G,O
13,-

GREEK YOGURT

buckwheat . raspberry . basil A,C,G,O
15,-

REFINED CHEESE

spiced fruit loaf . honey . nuts A,C,G,H,O
13,-



NIBBLES A,C,G,H,O

3-course menu (with starter or soup, main course, dessert) per person	37,-
selected beverage accompaniment per person	23,-
cover charge	4,-