



# SOMMER RESTAURANT

## *SummerLunch*

18.09. – 22.09.2023

### *Starters*

#### Chickpea-Hummus

Baked Cauliflower | Nigella | Parsley

*or*

#### Poultry Consommé

Edamame | Ginger | three-year-old matured soy sauce



### *Main*

#### Lobster ravioli

Crayfish | Crustacean-Beurre Blanc | Spinach

*or*

#### Twelve-hour braised leg of lamb

Gremolada | Pumpkin | Potato mousseline

*or*

#### Napkin dumplings

Mushrooms | Scamorza | Nut butter



### *Dessert*

#### Crème Brûlée

Espresso | Fig | Hazelnut

### *SummerLunch-Deal*

Main course	29,00
2-Course-Menu	34,00
3-Course-Menu	42,00

For your menu we serve you  
One glass Aperol Spritz 0,1 l *or* One glass wine of our house White or Red 0,1 l |  
One mineral water 0,25 l | One coffee speciality

All prices are inclusive in EUR