



AutumnLunch

15.-19.09.2025

Starters

Vitello 2.0

Tuna | Pane Carasatu | Capers

or

Parsley root cream soup

Pumpernickel | Garden cress | Crème Fraîche



Main

Sea bass

Sake-Beurre Blanc | Gyoza | Root vegetables

or

Baked Chicken

Fries | Lemon emulsion | Salad

or

Pumpkin filled Ravioli

Scamorza | Nut butter sugo | Chicorée



Dessert

Raspberry

Sour cream | Chocolate | Crisp

AutumnLunch-Deal

Main course	34,00
2-Course-Menu	42,00
3-Course-Menu	49,00

For your Menu we serve you
a glass of Birnenfranz *or* a glass of non-alcoholic house Cocktail
or a glass of house wine White or Red 0,1 l |
one mineral water 0,25 l | one coffee specialty

All prices are inclusive in EUR