

GRAND LUNCH  
**EXPERIENCE**

**PUMPKIN CREAM SOUP**

*Pumpkin Chutney | Cottage Cheese | Chives*

**DUROC PIG**

*Broccoli | Shallot Jus | Carrot*

**MINI MOELLEUX**

*Passion Fruit | Guanaja 70%*

3-COURSE MENU 55

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

**VEGETARIAN MENU**

**PUMPKIN CREAM SOUP**

*Pumpkin Chutney | Cottage Cheese | Chives*

**GNOCHETTI SARDI**

*Jerusalem Artichoke | Truffle | Parmesan*

**MINI MOELLEUX**

*Passion Fruit | Guanaja 70%*

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

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