

GRAND LUNCH
EXPERIENCE

TRUFFLED ORGANIC CELERIAC CREAM SOUP

Celery Straw

BROWN TROUT

Horseradish Sauce | Root Vegetables | Horseradish

BLUEBERRY

Yoghurt | Topinambur

3-COURSE MENU 55

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

VEGETARIAN MENU

TRUFFLED ORGANIC CELERIAC CREAM SOUP

Celery Straw

PEARL BARLEY RISOTTO

Mountain Cheese | Mini Beets

BLUEBERRY

Yoghurt | Topinambur

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 Tatar | Pickled Red Onion | Bread 24

*Crème Brûlée of Goat Cheese | Mango |
Cucumber | Basil Cress* 22

*Organic Icelandic Salmon | Mustard Caviar
Granny Smith | Sour Cream* 24

SOUPS

*Beef Consommé | Semolina Dumpling |
Root Vegetables* 10

Topinambur Cream Soup | Périgord Truffle 10

MIDDLE COURSE

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

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

MAIN COURSE

*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 Pasta | Périgord Truffle |
Thyme Butter* 26

DESSERTS

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

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

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