

GRAND LUNCH
EXPERIENCE

CHAYOTE

Shiso | Passionfruit

PAPRIKA CHICKEN 2.0

*Organic Chicken | Rice Cake Dumplings |
Daikon Cress*

POACHED RHUBARB

Cream Cheese | Granola | Strawberry

3-COURSE MENU 55

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

VEGETARIAN MENU

CHAYOTE

Shiso | Passionfruit

GRILLED KING OYSTER MUSHROOM

Yellow Lentil Dahl | Tom Kha Aroma

POACHED RHUBARB

Cream Cheese | Granola | Strawberry

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

<i>Classic Beef Tatar Pickled Red Onion Bread</i>	24
<i>Crème Brûlée of Goat Cheese Mango Cucumber Basil Cress</i>	22
<i>Organic Icelandic Salmon Mustard Caviar Granny Smith Sour Cream</i>	24

SOUPS

<i>Beef Consommé Semolina Dumpling Root Vegetables</i>	10
<i>Topinambur Cream Soup Périgord Truffle</i>	10

MIDDLE COURSE

<i>Pumpkin Risotto Sainte-Maure Pumpkin Seed Pesto Herb Salad</i>	24
<i>Black Tiger Prawns Tom Kha Flavours Snow Pea Shiitake Mushrooms</i>	29

MAIN COURSE

<i>Wiener Schnitzel – Deep-Fried Veal Escalope Potato-Lamb's Lettuce Salad Pumpkin Seed Oil</i>	35
<i>Beef Tenderloin Steak 150 g Grilled Vegetables Sake-Truffle Sauce From the lava stone grill</i>	48
<i>Organic Icelandic Salmon Bimi Broccoli Miso Hollandaise Pickled Red Onion</i>	35
<i>Homemade Pasta Périgord Truffle Thyme Butter</i>	26

DESSERTS

<i>Tarte Tatin Boskoop Madagascar Vanilla Caramel</i>	16
<i>Dulcey 35% Granola Coconut Passion fruit</i>	16

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