



S O M M E R L U S T

## NOT BUSINESS AS USUAL!

From Wednesday to Friday we are happy to serve you lunch.

Of course you can also choose from our à la carte selection.

Gazpacho granite, pickled cucumber, smoked cream cheese, puffed wild rice

or

Baby lattich, mustard-honey dressing, pomegranate, quinoa, pickles

---

Beef tartare Sommerlust & fries

or

on the skin fried char «Kundelfingerhof», red carrot, carrot cream, risotto

or

Grilled cauliflower, mole sauce, pickles, cauliflower couscous

---

Sweet surprise at the end

---

- 2 courses meat/fish: 48.00, vegetarian: 38.00
- 3 courses meat/fish: 58.00, vegetarian: 48.00

### SUN IN A WINE GLASS. OUR RECOMMENDATIONS:

*Rose*

1 dl 7,5 dl

**Weissherbst 2019** (Bio/Biodynamic)

8.50 59.00

Pinot Noir, Markus Ruch AOC SH

---

This easily digestible Weissherbst is made from the run-off juice of Pinot Noir.

A wine to quench your thirst, fresh, drinkable and easy to drink.

---

*Red*

1 dl 7,5 dl Magnum

**Mesarone 2018** (Bio/Biodynamic)

11.00 69.00 159.00

Baco Noir, Guido Lenz, AOC Uesslingen

---

The wine shows a dark, bright ruby red colour. Elegant, slightly smoky notes of coffee, star anise and dried fruit. A wine with great depth, strong body and long finish. An exceptional wine of artisan winemaking tradition.

---