



SOMMERLUST

WINTER MENU

STARTERS

Tuna sashimi, whisky-honey soy lacquer

Baby lettuce, bacon crumble, nuts, pickled mushrooms, pickled beetroot, pomegranate

Beetroot balsamic gel, pumpkin-apple vinaigrette

Beef tartare, mustard glace, capers, cucumber, egg, brioche

INTERMEDIATE COURSES

Beer bread dumplings, apple-poulet crumble, truffle jus, braised onions, snow peas

„Tom Kha Gai“ coconut-lemongrass soup, chicken, kaffir limes, coriander

Charcoal grilled pulpo, chorizo, mojo rojo

MAIN COURSES

US Black Angus „Hanging Tender“ from the BBQ grill, carrot puree, potato tree cake, jus

Arctic char „Kundelfingerhof“ roasted on the skin, red carrot, carrot cream, risotto

Risotto, morels, truffle, crisps

DESSERT

Tangerine New York Cheesecake

Peanut brownie with caramel sauce

Cheese with homemade nut fig bread

Wine accompaniment

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| • 3 courses 85.00 | • 3 courses 33.00 |
| • 4 courses 105.00 | • 4 courses 44.00 |
| • 5 courses 125.00 | • 5 courses 55.00 |
| • 6 courses 145.00 | • 6 courses 66.00 |

Grosse pièce: Café de Paris «Sommerlust»
(from 2 persons) 69.00/person
US Angus „Hanging Tender“ from the BBQ grill,
vegetable variation, „Sommerlust“ fries
with marrowbone on request +5.00

Always included: „Snacks“ house bread, nut butter, nibbles,
Amuse bouche and friands from the Sommerlust patisserie