

NILS

AM SEE

Starters

Bread Basket

Chopped Beef Tartare „from regional beef“

Avocado / Miso Mayonnaise / Confit Egg Yolk / Toast ACGMOD

Pan-Fried Black Tiger Prawns „an unforgettable starter“

Grilled Garlic Bread / Rocket Pesto / Lime ACG

Organic Mussel meets Tomato Bruschetta

„Sun-ripened tomatoes on crispy white bread“

Basil / Shallot / White Wine Sauce AGLOR

Pickled Vegetables „fine vegetables from our regional partners“

Meadow Herbs / Parsley Root Cream / Marinated Mustard Seeds

Soups

Chicken Consommé „a very pleasant light Asian soup“

Lemongrass / Enoki / Soy Sprouts FL

Salads

Caesar Salad

Iceberg Lettuce / Grana Dressing / Cherry Tomato / Croutons ACDG

House Salad

Cranberry / Yuzu / Soy Sprouts / Leaf Salad / Mint FM

Your Choice

with grilled chicken breast 160g G

„Sous-vide cooked, seared to perfection“

with grilled Black Tiger prawn BG

„tossed in fragrant garlic butter with fine herbs“

with baked falafel ACGN

Main Courses

ANKURI

Grilled Salmon „a fine play of lemon and coconut aromas“

Lemon Linguine / Coconut Foam / Grana / Sakura Cress ADFGL

Wiener Schnitzel of Veal „the classic from Vienna“

Parsley Potatoes / Lemon ACG

Moo Wan of Venison „a Thai classic reinterpreted“

Prime Venison / Black Tiger Prawn / Rice Noodles / Napa Cabbage / BDFGLN

Linguine aglio e olio „Delicate durum-wheat linguine in fine olive oil, refined with aromatic garlic and a light chili note“

Rocket Salad / Grana Padano / Tomato / Cucumber ACGM

Grilled Veal Skewer

Coriander / Lime Dip / Long-Grain Rice / Bell Pepper EFG

Desserts

75 % Valrhona Chocolate „a dessert that makes history“

Lava Cake / Raspberry Ice Cream / Vanilla Espuma CG (15 min wait)

Kaiserschmarrn „a culinary highlight that delights“

Apple / Plum ACG

Homemade Sorbet

„three different fruits aromatically refined“

Lime Cheesecake

ACG

