

NILS

AM SEE

Starters

<i>Chopped Beef Tatar</i> „from regional tenderloin“ Avocado / Miso mayonnaise / Confit egg yolk / Toast bread ACGMOD	22,90 €
<i>Fried Black Tiger Prawns</i> „an unforgettable starter “ Grilled garlic bread / Arugula pesto / Lime ACG	19,90 €
<i>Mussel meets Bruschetta Tomato</i> Basil / Shallot A	12,00 €
<i>Pickled Vegetables</i> „fine vegetables from our regional partners“ Wild herbs / Parsley root cream / Marinated mustard seeds	14,00 €

Soups

<i>Chicken Consommé</i> „pleasantly light Asian style soup“ Lemongrass / Enoki / Soy sprouts FL	14,00 €
<i>Parsnip Foam Soup</i> „velvety warming soup“ Sunflower seeds / Safflower oil G	12,00 €

Salads

<i>Caesars Salad</i> Iceberg lettuce / Grana dressing / Cherry tomatoes / Croutons ACDG	13,00 €
<i>House Salad</i> Cranberry / Yuzu / Soy sprouts / Mixed leaf salad / Mint FM	13,00 €

Optional with:

Grilled chicken breast 160g G „Sous vide cooked, perfectly seared“	21,00 €
Grilled Black Tiger prawn BG „Tossed in aromatic garlic butter with fine herbs“	24,00 €
Fried falafel ACGN	21,00 €

ANKURI

Main Courses

<i>Grilled Salmon</i> „fine interplay of lemon and coconut aromas“ Lemon linguine / Coconut foam / Grana / Sakura cress ADFGL	28,90 €
<i>Wiener Schnitzel of veal</i> „the classic from Vienna“ Parsley potatoes / Lemon ACG	32,00 €
<i>Surf & Turf</i> „a harmony of land and sea“ Beef tenderloin / Black Tiger prawns / Rice noodles / Pak Choi / Lemongrass BGL	44,00 €
Linguine aglio e olio „Delicate durum wheat linguine in fine olive oil, refined with aromatic garlic and a light chili note“ Arugula salad / Grana Padano / Tomato / Cucumber ACGM	18,00€

Desserts

<i>75 % Valrhona Chocolate</i> „a dessert that writes history“ Lava cake / Raspberry ice cream / Vanilla espuma CG (15 min waiting time)	16,00 €
<i>Kaiserschmarrn</i> „a highlight of indulgence“ Apple compote / Plum jam ACG	16,00 €
<i>Homemade sorbet</i> „three different fruits aromatically refined“	12,00 €
Lime cheesecake ACG	12,00 €

