RESTAURANT
EISVOGEL
MITTAGS MENÜ

Alkoholfreie Aperitifs

RUBIN SPRITZ — 5,80
Wacholder | Hibiskusblüte | Zitrone | Orange | Sprudelwasser

BERNSTEIN SPRITZ — 6,80
Kurkuma | Rosmarin | Orange | Limette | Tonic

Vorweg

BROT & BUTTER — 4,50
Gesalzene Butter | Olivenöl

Vorspeise

GEMISCHTER SALAT — 6,50
Karotte | Gurke | Kartoffel | Tomaten | Blattsalat

ORANGEN-KOKOSSALAT — 6,50
Salatherzen | Cashewnüsse | Orangenfilets | Joghurt-Dressing | Kokos Flocken
*– ALS HAUPTGANG **12** –*

+On Top
GEBRATENES HÜHNCHEN *4,80*
KNOBLAUCH GARNELEN *6,50*

ROTE BEETE SALAT — 8
Kürbiskernöl | Feta | Balsamico | Geröstete Kerne

SPARGELCREME SUPPE — 7
Knusper Stangerl

TOMATEN-KOKOS SUPPE — 7
Basilikumöl | Olivenkraut

ROASTBEEF CARPACCIO — 13
Ponzu | Sesam | Grapefruit | Wildkräuter

BUSINESS LUNCH — 14,90
— Tagesgericht —
Mit kleinem Salat, Wasser und Espresso

Hauptgänge

BACKHÄNDEL MIT KÜRBISKERNPANIER — 21
Kartoffel-Gurkensalat

'SOLLER' BURGER — 18
Brioche Bun | Rinderpatty 160g —Medium— | Speck | Käse | Coleslaw | Gewürz-Gurke
BBQ Zwiebelsenf | Pommes

WEISSER SPARGEL MIT LUFTGETROCKNETEM SCHINKEN — 17
Marinierter Brokkoli | Spinat | Haselnuss | Nussbutter

GNOCCHI MIT ZIEGENKÄSESCHAUM — 17
Karamellisierter Chicorée | Walnuss | Honig | Lavendel

Desserts

SCHOKOLADEN GANACHE — 9
Kalamansi | Kumquat | Olivenöl-Eis

RAFFAELLO MOUSSE — 7
Beeren | Mandel

SPARGEL-SORBET — 8
Kokosnuss | Weiße Schokolade | Mandel

Bei Fragen zu Allergene & Zusatzstoffen, wenden Sie sich an unser Service-Team. Alle Preise in € und inkl. der gesetzlichen MwSt.

RESTAURANT
EISVOGEL
LUNCH MENU

Alkohol-Free Aperitifs

RUBIN SPRITZ 5,80
Juniper | Hibiscus Flower | Lemon | Orange | Sparkling Water

BERNSTEIN SPRITZ 6,80
Turmeric | Rosemary | Orange | Lime | Tonic Water

Up-Front

BREAD & BUTTER 4,50
Salted Butter | Olive Oil

Starters

MIXED SALAD 6,50
Carrot | Cucumber | Potato | Tomato | Lettuce

ORANGE-COCONUT SALAD 6,50
Salad Heart | Cashew Nuts | Orange Fillets | Joghurt-Dressing | Coconut Flakes
*– AS MAIN COURSE **12** –*

+On Top
FRIED CHICKEN *4,80*
GARLIC SHRIMPS *6,50*

BEETROOT SALAD 8
Pumpkin Seeds Oil | Feta | Balsamico | Roasted Seeds

ASPARAGUS CREAM SOUP 7
Crunchy Sticks

TOMATO-COCONUT SOUP 7
Basil Oil | Olive Herb

ROASTBEEF CARPACCIO 13
Ponzu | Sesame | Grapefruit | Wild Herbs

BUSINESS LUNCH 14,90
— Dish of the Day —
With small Salad, Water and Espresso

Main Courses

BAKED CHICKEN BREADED WITH PUMPKIN SEEDS 21
Potato-Cucumber Salad

'SOLLER' BURGER 18
Brioche Bun | Medium Beef Patty 160g | Bacon | Cheese | Coleslaw | Pickels
BBQ Onion Mustard | French Fries

WHITE ASPARAGUS WITH AIR-DRIED HAM 17
Marinated Broccoli | Spinach | Hazelnut | Nut Butter

GNOCCHI WITH GOAT CHEESE FOAM 17
Caramelized Chicory | Walnuts | Honey | Lavender

Sweets

CHOCOLATE GANACHE 9
Kalamansi | Kumquat | Olive Oil Ice Cream

RAFFAELLO MOUSSE 7
Berries | Almonds

ASPARAGUS SORBET 8
Coconut | White Chocolate | Almonds

If you have any questions about allergens and additives, please contact our service team. All prices in € and including VAT.