

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



RESTAURANT & BAR
MONDAY - FRIDAY
11:30 A.M - 14:30 P.M & 17:30 P.M - 22:30 P.M
SATURDAYS, SUNDAYS & FESTIVES
CLOSED

KITCHEN UNTIL 22:00 P.M

Starters

PUMPKIN CREAM SOUP

Seed Oil

CAESAR SALAD

Capers | Salad Hearts | Roasted Bread | Parmesan
WITH CORN-FED CHICKEN BREAST
WITH SHRIMPS

8

8

16
20

ROAST SADDLE OF VENISON

Sweet Potato | Kale | Lamb’s Lettuce | Cranberries

15

BEEF TARTAR

Sweetheart Cabbage | Egg Yolk Cream
Black Garlic | Roasted Bread

16

Main Courses

SOLLER SMASH BURGER

Beef Smash Patty | Cheddar Cheese | Bacon
Pickels | Caramelized Onion | Burger Sauce
Potato Bun | Fries

18

BIO PORK SCHNITZEL “VIENNESE STYLE”

Potato Rösti | Cranberries

19

HOMEMADE RAVIOLI

Ricotta-Tomato Filling | Leek Foam
Pinenuts | Mushrooms | Hazelnut

19

HOMEMADE RAVIOLI
WITH FRIED SHRIMPS

Ricotta-Tomato Filling | Bouillabaisse Sauce
Pinenuts

25

SEA BASS FILLET

Pumpkin-Spice Purée | Pickled Beech Mushrooms
Fermented Leek Foam

27

MONKFISH FILLET

Potato Espuma | Caraway
Smoked Paprika Sauce

27

MEDIUM ROASTED DUCK BREAST

Brussels Sprouts | Celery Puree | Orange Jus

28

BRAISED IBERICO PORK CHEEKS

Baby Carrots | Mashed Potatoes | Hazelnut Jus

28

Sweets

COLD TEMPTATION

3-Type Ice Cream | Roasted Almonds

6

IT’S SNICKERS BUT DIFFERENT

Belgian Chocolate | Dulce de Leche
Peanuts | Apricot | Banana

9

CHEESE SELECTION WITH FIG MUSTARD

13

MARZIPAN-NOUGAT-PEAR

Pear Ragout | Bergamot-Pear Sorbet
Marzipan Mousse | Nougat Cream

9

SAN SEBASTIAN CHEESECAKE

Blueberry Ragout

9

"Dear guests, information about ingredients that may cause allergies or intolerances is available upon request from our staff."