

GRAND LUNCH
EXPERIENCE

FENNEL – SAFFRON CEVICHE

*Dehydrated Tomatoes | Celery |
Organic Saffron*

CORN FED CHICKEN BREAST

La Ratte Crunch | Baby Spinach | Pine Nuts

MINI BABA

Pineapple | Coconut

3-COURSE MENU 55

Our Grand Lunch Menu includes a wine accompaniment, mineral water, coffee- and tea specialties.

VEGETARIAN MENU

FENCHEL – SAFFRON CEVICHE

*Dehydrated Tomatoes | Celery |
Organic Saffron*

KING OYSTER MUSHROOM

Yellow Lentil Dahl | Red Curry

MINI BABA

Pineapple | Coconut

3-COURSE MENU 50

Our Grand Lunch Menu includes a wine accompaniment, mineral water, coffee- and tea specialties.

COVER CHARGE 7

*Dear Guest, please inform our trained service staff
of any allergies or intolerances, you may have*

À LA CARTE

GH CLASSICS

APPETIZERS

- Classic Beef Tatar | Pickled Red Onion | Bread* 24
- Crème Brûlée of Goat Cheese | Mango | Cucumber | Basil Cress* 22
- Organic Icelandic Salmon | Mustard Caviar | Granny Smith | Sour Cream* 24

SOUPS

- Beef Consommé | Semolina Dumpling | Root Vegetables* 10
- Topinambur Cream Soup | Périgord Truffle* 10

MIDDLE COURSE

- Pumpkin Risotto | Sainte-Maure | Pumpkin Seed Pesto | Herb Salad* 24
- Black Tiger Prawns | Tom Kha Flavours | Snow Pea | Shiitake Mushrooms* 29

MAIN COURSE

- Wiener Schnitzel – Deep-Fried Veal Escalope | Potato-Lamb's Lettuce Salad | Pumpkin Seed Oil* 35
- Beef Tenderloin Steak 150 g | Grilled Vegetables | Sake-Truffle Sauce* 48
From the lava stone grill
- Organic Icelandic Salmon | Bimi Broccoli | Miso Hollandaise | Pickled Red Onion* 35
- Homemade Pasta | Périgord Truffle | Thyme Butter* 26

DESSERTS

- Tarte Tatin* 16
Boskoop | Madagascar Vanilla | Caramel
- Dulcey 35%* 16
Granola | Coconut | Passion fruit

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