

GRAND LUNCH
EXPERIENCE

AGUACHILE FROM THE RED WILD PRAWN

Mango | Soy | Pickled Onion | Chive Oil

SCHNITZEL 2.0

Pork Tonkatsu | Hispi Cabbage | Japanese Mustard

SEMOLINA FLAMBÉ

Tonka Beans | Sour Cherry

3-COURSE MENU 55

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

VEGETARIAN MENU

ASPARAGUS CREAM SOUP

Miso | Wan Tan | Chives

BLUE CORN SOPE

Sweet Potato | Queso Fresco | Salsa Macha

SEMOLINA FLAMBÉ

Tonka Beans | Sour Cherry

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
From the lava stone grill* 48

*Organic Icelandic Salmon | Bimi Broccoli |
Miso Hollandaise | Pickled Red Onion* 35

*Homemade Pasta | Périgord Truffle |
Thyme Butter* 26

DESSERTS

*Asparagus
Rhubarb | Purple Shiso | Raspberry* 17

*Tamales
Corn | Mango | Jalapeños* 15

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