

Lunch Hits

1st to 5th September 2025

The agony of choice (included in the menu)

Choose between **pumpkin foam** with pumpkin seed oil
or a small, **light salad** with cucumber, sweet potato, feta
and herb vinaigrette

Rustic Specialty 24.-

Rice Casimir | Chicken breast strips | quickly fried
served with a spicy curry fruit sauce | pineapple
fried banana | dry rice | almonds

Chef's Favourite 36.-

Beef rump steak | tenderly roasted until pink
spicy cognac and pepper cream sauce
cauliflower glazed in brown butter | herb tagliatelle

Petri-Heil 29.-

St.Pierrefilet | crispy fried skin
fruity lemon foam | bean and pea ragout
crispy bimi broccoli | bacon jam | crispy potato cubes

Meatless 22.-

Polenta gnocchi | poached vegetable broth
fried in sage butter | pickled port wine figs
fried shiitake mushrooms | cress

Our dessert recommendation:

homemade caramel custard bakd in the oven 8.-
berries | whipped cream

