



## DRINKS

„JULIA ROBERTS“ VITAL-DRINK fresh squeezed carrots   orange juice   dash lemon	5€
„NICOLE KIDMAN“ VITAL-DRINK fresh squeezed apple   orange juice   fennel	5€
"PAUL NEWMAN"- VITAL-DRINK fresh squeezed apple   carrot juice   orange juice   ginger	5€
„HUGO“ prosecco   elder flower   soda   fresh mint	9€
PROSECCO Spumante Exklusiv	9€
CHAMPAGNER „BILLECART-SALMON BRUT“	13€
RADEBERGER PILS / BÜBLE HELL	0,3L 4€
BÜBLE WHEET BEER   ALKOHOL FREE	0,5L 6€

## WINE RECOMMENDATION FOR LUNCH

SAUV. BLANC, „STAIRWAY TO HEAVEN“, CASTELL MIQUEL, MALLORCA  
juicy, fresh mallorca wine with rich sun in the glass. fruit of grapefruit & citrus  
(0,1l) 6,5 € (0,2l) 12 €

RIESLING, WEINGUT LEITZ, MAGIC MOUNTAIN\*<sup>8</sup>  
people raving in the highest tones of this dreamy riesling from the magical mountain of rüdesheim  
(0,1l) 6.5 € (0,2l) 12 €

CHARDONNAY ROSENGARTEN, WEINGUT MEYER, PFALZ  
prince charming with fresh scents of pineapple, mango & papaya.  
(0,1l) 6,5 € (0,2l) 11 €

WEISSBURGUNDER, BATTENFELD-SPANIER\*<sup>8</sup>  
oliver spanier presents young enjoyment from rheinhessen. aromas of ripe pear & quince  
(0,1l) 6 € (0,2l) 11 €

RIESLING, MATTHIAS GAUL, PFALZ  
vibrant riesling with a vital acidity and juicy fruit. this is how riesling makes FUN!  
(0,1l) 4,5 € (0,2l) 8 €

PINOT GRIGIO, ELENA WALCH, SÜDTIROL  
sweet, fresh and lively. subtle floral and fruity aromas, very well integrated acidity, fine spice.  
(0,1l) 5,5 € (0,2l) 10 €

SANCERRE, PATRICK GIRAULT LES GRANDES GENEVRIERES, LOIRE  
sauvignon blanc specialist patrick girault - one of the best producers!  
(0,1l) 6,5 € (0,2l) 12 €



CHATEAU L'AUMÉRADE ROSÉ, CRU-CLASSE  
great cotes de provence with the real rosé-flavour  
(0,1l) 5 € (0,2l) 9 €

CUVÉE M ROSÉ, CHATEAU MINUTY, CÔTE DE PROVENCE  
fragrant bouquet of sweet, ripe red berries. THE CULT ROSÉ  
(0,1l) 6 € (0,2l) 11 €



CHIANTI CLASSICO, DEL BARONE RICASOLI  
elegant bouquet. aromas of licorice, ripe blackberry, violets, sour cherries and vanilla.  
(0,1l) 5,5 € (0,2l) 10 €

CAB. SAUV. & MERLOT, MASCARPINE, MONTE DEL FRA  
cabernet sauvignon & merlot grapes from the morainal hills south of lake garda.  
(0,1l) 5,5 € (0,2l) 10 €

THOMAS BARTON RESERVE, MEDOC\*<sup>8</sup>  
0% cabernet sauvignon & 50% merlot, complexes & aromas of cassis, pepper, licorice & chocolate. (0,1L) 6 € (0,2L) 11 €

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## STARTER

**MIXED GREEN SALAD & CHANTERELLES** 12 €  
field pepperweed | shaved fennel | caramelized walnuts  
"höhls" apple vinegar marinade

**BURRATA BUFALA-BREAD SALAD** 16 €  
frankfurt green sauce | marinated tomatoes  
old balsamic

**BEEF TATARE** 18 €  
tarragon aioli | quail egg | focaccia | olive tapenade

**OUR CAESAR SALAD** 16 €  
parmigiano reggiano  
... with grilled chicken breast 23 €  
... with grilled prawns 28 €

**WILD SALMON CEVICHE** 18 €  
mango papaya phutney | fresh mint | cress

**VIETNAMESSISCHE SUMMERROLL** 15 €  
scottish salmon | avocado | mint | red miso

**SPICY TUNA FRIED RICE** 16 €  
yellow fin tuna | young leek | sesame

**ASIA-SELECTION FOR TWO** 28 €  
vietnamese summerroll | spicy tuna fried rice  
sashimi | wakame-sesam-salat

## SOUP

**COLD MELON AND BELL PEPPER SOUP** 10 €  
watermelon | lime | coriander

**MEYER'S LENTIL SOUP** 9 €  
chopped sausage from our butchery

**VIETNAMESE PHO** 14 €  
glass noodles | ginger | chili | grilled corn poulard



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## MAIN COURSES

**MISO WILD SALMON** 28€  
sesame asparagus | vegetable and coriander infusion | potato mash

**GRILLED SWORDFISH** 26€  
port wine cherries | sancho pepper | sesame radish

**CHANTERELLE TAGLIARINI** 22€  
creamy chive sauce | belper cheese

**VEGETABLE QUINOA SALAD  
& CURRY-CHICKEN-SATEY** 23€  
mint | coriander | lime

**THAI BEEF SALAD** 25€  
papaya | cucumber | tomato | coriander | misodressing  
slices of argentine roast beef

**RAW FOOD – VITAL SALAD** 19€  
Avocado | snow peas | blue berries  
baby leaf | coconut | carrot

...with catch of the day 30€

**IRSH PRIME BEEF  
HEREFORD FILET "GRASSFED"**  
potato-ruccola-puree | three kinds of carrot | béarnaise sauce

lady cut (180 g) 28€ gentleman cut (250 g) 38€

**STEAK FRITES (ROAST BEEF 250G)** 26€  
french fries | béarnaise sauce



**ST. GALLER VEAL-BRATWURST  
FROM OUR OWN BUTCHERY** 14€  
homemade sausage | curry mango sauce | french fries



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## DESSERT

CRÈME BRÛLÉE OF TAHITI VANILLA plum compote   sheep's milk ice cream	8€
OUR RASPBERRY SIN white chocolate   lemon creme   raspberry broth	10€
ICE CREAM & SORBETS	8€
"CAFÈ SURPRISE" coffee   sweet pleasure	7€



## FAST & BUSY-MENU

**CHOOSE YOUR VITAL-DRINK**  
"JULIA-ROBERTS" | "NICOLE-KIDMAN" | "PAUL NEWMAN"  
carrot-orange-lemon      apple-orange-fennel      apple-carrot-orange-ginger

COLD MELON SOUP coriander   lime	á la carte	8€
MEATBALLS creamy mushroom sauce   "spätzle"	á la carte	18€

**MENU & VITAL-DRINK**  
25€

## FAST & BUSY-ASIA

VIETNAMESE PHO glass noodles   ginger   chili   grilled corn poulard	á la carte	8€
SUSHI   SASHIMI SPICY TUNA   SALMON	á la carte	18€

**MENU**  
25€

KLEINER BRAUNER espresso	2.8€
GROSSER BRAUNER double espresso	4.0€
KAFFEE GRANDE CREMA coffee	3.0€
CAPPUCCINO	3.8€
HOLBEIN'S MOCCACINO cappuccino with hot chocolate	3.8€
LATTE MACCHIATO	3.8€
MILCHKAFFEE coffee with hot milk	3.8€

