



## 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

RIESLING, WEINGUT LEITZ, MAGIC MOUNTAIN\*<sup>8</sup>  
people raving in the highest tones of this dreamy riesling from the magical mountain of rüdesheim  
0,15l | 10 €

GRAUBURGUNDER, TOBIAS HENSEL, "AUFWIND"  
great bouquet of pear, pineapple, quince and apple. The palate is mineral and crisp  
0,15l | 9 €

WEISSBURGUNDER, BATTENFELD-SPANIER\*<sup>8</sup>  
oliver spanier presents young enjoyment from rheinhessen. aromas of ripe pear & quince  
0,15l | 9 €

RIESLING, MATTHIAS GAUL, PFALZ  
vibrant riesling with a vital acidity and juicy fruit. this is how riesling makes FUN!  
0,15l | 7,5 €

PINOT GRIGIO, ELENA WALCH, SÜDTIROL  
sweet, fresh and lively. subtle floral and fruity aromas, very well integrated acidity, fine spice.  
0,15l | 9 €

SANCERRE, PATRICK GIRAULT LES GRANDES GENEVRIERES, LOIRE  
sauvignon blanc specialist patrick girault - one of the best producers!  
0,15l | 11 €



CUVÉE M ROSÉ, CHATEAU MINUTY, CÔTE DE PROVENCE  
fragrant bouquet of sweet, ripe red berries. THE CULT ROSÉ  
0,15l | 10 €



CHIANTI CLASSICO, DEL BARONE RICASOLI  
elegant bouquet. aromas of licorice, ripe blackberry, violets, sour cherries and vanilla.  
0,15l | 9,5 €

CAB. SAUV. & MERLOT, MASCARPINE, MONTE DEL FRA  
cabernet sauvignon & merlot grapes from the morainal hills south of lake garda.  
0,15l | 8 €

THOMAS BARTON RESERVE, MEDOC\*<sup>8</sup>  
50% cabernet sauvignon & 50% merlot, complexes & aromas of cassis, pepper, licorice & chocolate.  
0,15l | 9,5 €

RIOJA, VALSERRANO CRIANZA, BODEGA MARQUESA  
In the annual Rioja competition you will always find the Bodega "Marquesa" in top positions.  
0,15l | 9,5 €



## STARTER

<b>AUTUMNAL MIXED GREEN SALAD</b> field pepperweed   shaved fennel   caramelized walnuts "höhls" apple vinegar marinade	12 €
<b>LENTIL SALAD &amp; MARINATED SCOTTISH SALMON</b> mixed lentils   beetroot   hessian cress   horseradish	18 €
<b>BEEF TATARE</b> tarragon aioli   quail egg   focaccia   olive tapenade	18 €
<b>OUR CAESAR SALAD</b> parmigiano reggiano ... with grilled chicken breast ... with grilled prawns	16 € 23 € 28 €
<b>CEVICHE OF KING FISH</b> coriander   quinoa   pimentos de padron	20 €

### SASHIMI & SUSHI VON KAWANO HIROFUMI TUESDAY - SATURDAY

<b>VEGI-SUSHI INSIDE OUT</b> avocado   japanese cucumber	15 €
<b>NIGIRI-SELECTION</b>	16 €
<b>CALIFORNIA-ROLL</b> lobster   chili-mayonnaise	16 €
<b>ALL ABOUT SALMON &amp; SPICY THUNA-ROLLS</b>	16 €
<b>"KAWANO SAN" SASHIMI-SELECTION</b>	18 €
<b>"KAWANO SAN" SUSHI &amp; SASHIMI-SELECTION</b> for two people	30 €

## SOUP

<b>NUTMEG PUMPKIN SOUP</b> oranges   ginger   Styria pumpkin seed oil & roasted seeds	11 €
<b>MEYER'S LENTIL SOUP</b> chopped sausage from our butchery	9 €
<b>VIETNAMESE ESSENCE OF BEEF - `PHO`</b> glass noodles   ginger   chilli   grilled corn poulard	14 €





## MAIN COURSES

**MISO WILD SALMON** 25€  
baby pak choi | ginger miso broth

**GRILLED SWORDFISH STEAK** 30€  
celery | smoked potato espuma | beetroot stock

**HOMEMADE TAGLIARINI & TRUFFLE** 28€  
truffle | regional parmigiano

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

<b>BEETROOT RISOTTO &amp; HORSERADISH</b> 21€ brussels sprouts   belper tuber
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**IRSH PRIME BEEF**  
**HEREFORD FILET "GRASSFED"**  
potato-ruccola-puree | three kinds of carrot | béarnaise sauce

lady cut (180 g) 34€                      gentleman cut (250 g) 42€

**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

**OLDENBURGER LEG OF GOOSE** 24€  
red cabbage | chestnuts | potato dumplings





## DESSERT

VANILLA CRÈME BRÛLÉE quince compote   sour cream ice cream	8€
CINNAMON-APPLE-SIN apple compott   cinnamon foam   caramel jelly	10€
ICE CREAM & SORBETS	8€
"CAFÈ SURPRISE" coffee   sweet pleasure	7€



## FAST & BUSY-MENU

### CHOOSE YOUR VITAL-DRINK

"JULIA-ROBERTS" carrot-orange-lemon	"NICOLE-KIDMAN" apple-orange-fennel	"PAUL NEWMAN" apple-carrot-orange-ginger
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GRILLED CORN FED CHICKEN wild mushrooms   roasted potatoes	á la carte	20€
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CHOCOLATE PANNA COTTA mango compote   coconut foam	á la carte	9€
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### MENU & VITAL-DRINK

27,50€

## FAST & BUSY-ASIA

JAPANESE RAMEN leek   shitake   chili   coriander   corn fed chicken   egg	á la carte	9€
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SUSHI   SASHIMI SPICY TUNA   SALMON	á la carte	20€
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### MENU

27,50€

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€

WIFI PASSWORD: holbeins2018

