



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“	15€
RADEBERGER PILS / BÜBLE HELL	0,3L 4€
BÜBLE WHEET BEER ALKOHOL FREE	0,5L 6€

WINE RECOMMENDATION FOR LUNCH

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

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

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

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

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

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



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



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

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

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

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

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STARTER

WINTRY MIXED GREEN SALAD field pepperweed shaved fennel caramelized walnuts "höhls" apple vinegar marinade pomegranate	12 €
ARTICHOKE BLOOD ORANGE SALAD tomato orange salsa creme fraiche portulak pink pepper	18 €
BEEF TATARE tarragon aioli quail egg focaccia olive tapenade	18 €
OUR CAESAR SALAD parmigiano reggiano ... with grilled chicken breast ... with grilled prawns	16 € 23 € 28 €
CEVICHE OF CRAYFISH & GREEN APPLE amalfi lemon wasabi-tobbiko apple celery sorbet	22 €

SASHIMI & SUSHI VON KAWANO HIROFUMI
TUESDAY - SATURDAY

VEGI-SUSHI INSIDE OUT avocado japanese cucumber	15 €
NIGIRI-SELECTION	18 €
CALIFORNIA-ROLL lobster chili-mayonnaise	16 €
ALL ABOUT SALMON & SPICY THUNA-ROLLS	16 €
"KAWANO SAN" SASHIMI-SELECTION	19 €
"KAWANO SAN" BEST FRIEND-SELECTION for two people	32 €

SOUP

TRUFFLED TUBING CELERY SOUP mushroom bon bon black winter truffle	14 €
MEYER'S LENTIL SOUP chopped sausage from our butchery	9 €
VIETNAMESE ESSENCE OF BEEF - `PHO` glass noodles ginger chilli grilled corn poulard	16 €



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MAIN COURSES

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

GRILLED PIKE PERCH 30€
wild fennel | dill | bouillabaisse-broth | leek oil

HOMEMADE TAGLIARINI & TRUFFLE 🌿 28€
truffle | regional parmigiano

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

HOMEMADE PUMPKIN RAVIOLI 🌿 21€
hokkaido pumpkin | amarettini | brown butter

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



BRAISED US SHORT RIB 29€
plum wine | beech mushrooms | potato mash | air dried prune

IRISCH PRIME BEEF HEREFORD "GRASSFED"			
180 g FILETSTEAK	28€	280 g FILETSTEAK	35€
potato mash	4.5 €	baby-spinach	4.5 €
grilled vegetables	5 €	sauce-bernaise	5 €
french fries	5 €	sesame asparagus	6 €



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DESSERT

VANILLA CRÈME BRÛLÉE brittle hip exotic roaster citrus sherbet	12€
MANGO-SIN passion fruit coconut espuma mango sherbet	15€
ICE CREAM & SHERBET	8€
"CAFÈ SURPRISE" coffee sweet pleasure	7€

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FAST & BUSY-MENU

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

GRILLED CORN FED CHICKEN bell pepper cabbage potato mash	à la Carte 20 €
CHOCOLATE PANNA COTTA fresh berries cranberry sherbet	à la Carte 9 €

MENU & VITAL-DRINK
27,50€

FAST & BUSY-ASIA

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

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

