

LUNCH SET MENU

Monday to Friday

12pm to 2:30pm

2 courses - £30

3 courses - £35

STARTERS

Rote Bete Salat (VG)

Beet Root, Chickpeas, Black Berries, Sunflower Seeds

Kartoffel Kresse Suppe

Potato Soup, Watercress, Pfefferbeisser Sausage

Geräuchertes Forellen Rilette

Smoked Trout Rilette, Pumpernickel, Lambs' Lettuce, Pickled Carrots

MAINS

Hähnchenschnitzel

Chicken Schnitzel, Mushroom Sauce, Spätzle

Hechtbuletten

Hake Fillet Meatballs, Butternut Squash, Gremolata

Gegrillter Brokkoli (VG)

Grilled Broccoli, Potato Cream, Capers, Pumpkin Seed Oil

DESSERTS

Schokoladen-Früchtequark

White Chocolate, Quark, Seasonal Fruits, Quinoa

Bread & Butter Pudding

Fruit Sorbet

Käseteller

Alpine Chesse, Goat Cheese, Fruit Loaf

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements.

Adults need around 2000 kcal a day. A discretionary 13.5% service charge will be added to your bill. All prices include VAT.

We are now a cashless venue, we do apologise for any inconvenience.