






Menu

East Side Culinary

Edamame in the Pod (F) teriyaki sea salt	 € 8
Tom Kha Gai (N, D, F) thai coconut soup chicken oyster mushrooms	€ 9
Shrimp Carpaccio (G, B, F) wasabi cream teriyaki edamame	€ 22,5
Vietnamese Spring Rolls (A, C, D, M) chicken salad fresh herbs Mae Ploy Nem Dip	€ 14,5
Turbot Sashimi (D, K, F) trout caviar sesame marinade	€ 21
Green Vegetable Curry (D, F) jasmine rice	 € 17,5
Tuna-Papaya Poke (D, F, G) cashews edamame goji berries soy sake dressing jasmine rice	 € 19,5
Pan-fried Salmon (D, F, G) green asparagus jasmine rice soy sake butter	€ 28
Black Cod (F, K, D, L) glass noodle pak choi shiitake sake sauce	€ 32,5
Molten Chocolate Cake (A, C, G) berry coulis vanilla ice cream	€ 12
Lemongrass Crème Brûlée (C, G) fresh berries	€ 10

West Side Culinary

Beef Bouillon (A, C, I) dumplings chives	€ 9
Creamed Chanterelle Soup (A, G) own garnish fresh parsley	 € 9
Caesar's Salad (A, G, J, D) sliced parmesan bacon anchovies croutons	€ 14
Munich Palace Salad (K, E) balsamic dressing cherry tomatoes roasted nuts cucumber	 € 12,5
Burrata (G) assorted cherry tomatoes peaches baby spinach salad	 € 14,5
Truffle Gnocchi black summer truffle (A, C, G)	 € 24
Kuffler's Wiener Schnitzel (J, A, C, F, G) potato-cucumber salad cranberries lemon	€ 28,5
Chanterelles in Cream (C, A, G) homemade Bavarian tagliatelle fresh herbs	 € 21
Homemade Veal Meatballs (A, C, G, J) Potato-cucumber salad jus	€ 16
Simmenthaler Beef Fillet (A, I, C) rosemary potatoes chanterelles jus	€ 42
Affogato (G) vanilla ice cream espresso	€ 6,20
Assorted French Cheeses (H, G, J, L) grapes walnuts fig mustard mostarda di frutta	€ 18,5