

# Menu

	Beef broth	9
	liver dumplings (A,G,L) or semolina dumpling (A,L)   fresh garden chives	
	„Munich Palace“ Salad (H,L,M) balsamico dressing   roasted nuts cherry tomatoes   cucumber	12,50
	Vietnamese Spring Rolls – extra crunchy (F) chicken   fresh herbs   salad   mae ploy nem dip	14,50
	Cream of Pumpkin Soup styrian pumpkin seed oil   roasted pumpkin seeds	9
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	Caesar Salad (A,D,G) shaved parmesan   bacon   anchovies croutons   Caesar’s dressing	14
	Linguine in lime sauce grilled Black Tiger Prawns (A,B,C,G,N)   fresh herbs	24
	Thai Green Vegetable curry with Jasmin rice	17,50
	Taglioline with black truffle (A,C,G) parmesan sauce	26
	Pan fried salmon with soy-sake glaze (D,F,G) green asparagus   Jasmine rice	28
	Maldivian Grilled Tuna Steak (A,D,F,K) nut crumble   wasabi   grilled vegetables with sesame	32,50
	Club Sandwich (A,C,G) chicken supreme   gouda   fried egg   bacon iceberg lettuce   tomatoes   cucumber   French fries	18,50
	Kuffler’s Wiener schnitzel (breaded veal escalope) (A,C,G,L,M) potato-cucumber salad   cranberries   lemon	28,50
	Beef tenderloin of Simmenthal (A,C,I) rosemary potatoes   vegetables   jus	42
	Tafelspitz (sliced beef in consommé) pan-fried potatoes   horseradish sauce   spinach	24
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	Chocolate lava cake (A,C,G) vanilla ice cream   seasonal berries   mint	12,50
	Apple Strudel with vanilla sauce (A,C,D)	