

Terrace Menu Card

SALAD

Mixed Salad €17
with grilled chicken breast

Frisée Salad €16
with poached egg, Gruyère, bacon
and croutons

SOUP

French lentil soup cream €13
with crème fraîche, smoked salmon strips
and herbs

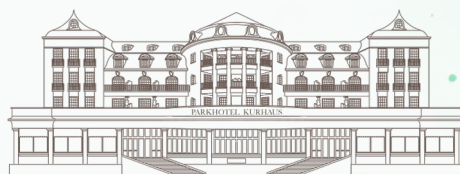
Cantaloupe Melon Cold Bowl €12
served in a bowl
with Tabasco, coriander, and Serrano crostini

APPETIZER

Burrata €16
with avocado, olive tapenade
and basil pesto

Vitello "Kurhaus-Style" from pasture-fed beef €19
with Frankfurt green sauce, arugula, roast
potatoes and capers

Antipasti Plate €20
Grilled vegetables, burrata, serrano, calamari
rings, chorizo



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MAIN COURSE

MEAT

Argentinian rib-eye steak €29
*with chimichurri sauce, rosemary wedges
and arugula tomato salad*

Homemade Burger €21
*with deep-fried potato chips, truffle mayo
and salad*

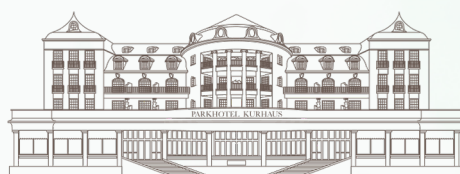
Wiener Schnitzel from Veal €30
*with potato and cucumber salad, lemon capers
and anchovy*

Crispy Cajun chicken breast €21
with corn-lime salsa, sweet potato puree

FISH

*Pasta with wild garlic pesto and South
Pacific prawns* €25
With confit tomatoes and shiso cress

Yellowfin tuna sashimi steak €27
*Asian cucumber salad, kenko mayo, wasabi
caviar, sesame seeds*



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MAIN COURSE

VEGETARIAN

Cheese "Spaetzle" €19
with roasted onions and side salad

VEGAN

Grilled eggplant on hummus €18
with vegetables, couscous and salad bouquet

DESSERT

Chocolate meets strawberry €11
Homemade chocolate cake
with vanilla ice cream, strawberry ragout and
chocolate sand

Crème Brûlée €9
with cassis sorbet

Exquisite cheese platter €21
Manufactory Affineur Waltmann
with fig mustard, grapes, crackers, olives and
walnuts

All prices include service and VAT.

If you have any questions about allergens, please
contact
our staff.

