

M E N U

E N T R É E

Hokkaidopumpkin Creamsoup
curry pumpkin seeds, pomegranate
7 €

Smoked Salmon
cucumber relish, beetroot,
dill crème fraîche, fennel crunch
15 €

Marinated Thaibeef Filet in Nori
mango avocado pickles,
lettuce, roasted cashews
16 €

Mixed Leaf Salad
honey mustard dressing, croûtons, radish, nuts, cocos chips
6 € / 11 €

M A I N C O U R S E

Beef Filet from Fersisch Rind (180g)
jus, sautéed wild mushrooms, truffle parmesan sweet potato fries
33 €

Roasted Duck Curry
pandan rice, papadums, mango chutney
24 €

Tuna
pea puree, root vegetables, smoked fish sud, wasabi peas
31 €

Ravioli with Ricotta Pumpkin Seed Filling
roasted pumpkin, leek onion
19 €

Veal Schnitzel
fried potatoes, bacon, yoghurt-cucumber salad, lemon, cranberries
€ 18 / € 26

alto
RESTAURANT

For allergy advice or specific individual dietary requirements please speak with your waiter.