

alto

RESTAURANT

| | | | |
|---|------|--|-------------|
| BEEF CONSOMMÉ from local beef, ravioli, julienne vegetables | € 10 | VEAL SCHNITZEL fried potatoes, bacon, lemon, cucumber yogurt salad, cranberries | € 16 / € 27 |
| CARROT GINGER SOUP carrot batons | € 8 | LAMB CHOPS tomato crust, dates couscous, pine nuts, mini zucchini, lamb jus | € 25 |
| SALAD BOWL spinach, tofu, sweet potatoes, beetroot, sprouts, soybeans, chia seeds | € 12 | VEAL LOIN STEAK (180g) potato gratin, green asparagus Jus | € 26 |
| SCALLOPS carrot passionfruit puree, mango lettuce, vanilla olive oil | € 17 | SEA BASS paprika, spinach, fennel, bouillabaisse broth | € 27 |
| BEEF CARPACCIO truffle mayonnaise, rocket salad, parmesan | € 11 | BENTHEIMER PORK LOIN grilled pear, bean puree, beans, bacon, jus | € 24 |
| CHEESE SELECTION fig mustard, grapes | € 10 | HALLOUMI ZUCCHINI HASH BROWNS pumpkin cream, apple, pickled vegetables spinach salad | € 19 |
| VANILLA CRUMBLE marinated cherries, verbena ice cream | € 7 | SIDE DISHES: fried potatoes, sweet potato fries, french fries, potato gratin, mixed salad | € 5 |
| CHOCOLATE BISCUIT BAR coconut, vanilla ice cream | € 8 | | |
| BREMER ROTE GRÜTZE vanilla sauce | € 7 | | |

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