



LUNCH MENU

SOUPS & COLD DISHES

„Tom Kah Gai“ Soup | Cocos | Chicken | Coriander | Chili | Ginger | € 9

„SPM“ Bouillabaisse | Clear Fish Soup with Fisch filets | Mussels | Prawn | Vegetables | € 17

Culatello Prosciutto | Organic Tomatoes | Buffalo Mozzarella | € 21

Vitello Tonnato | pink roasted Veal & Tuna Cream | Artischoke | Capers | € 22

Carpaccio of Organic Beef | Truffle Cream | Celery | Parmigiano | Chantarelle | € 23

Sashimi of Tuna & Salmon | Avocado | Sesam | Chili | Coriander | € 25

Organic Leave Salad | Sprouts | Cress | Vegetables | Tomatoes | Nuts | € 12

Chantarelle Goulash | homemade Dumplings | Sour Cream | € 16

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MAIN DISHES

Fish & Seafood Variation „Chefs choice“ | Leave Spinach | Pine | Gnocchi | € 44

short fried Tuna Steak | Rucola~Potato Mash | Pak Choi | Sesame | € 36

Local Char Fillet | Chanterelle | Gnocchi | Broccoli | € 34

Red Thai “Seafood Curry” | Monkfish | Prawn | Mussels | Vegetables | Rice | € 30

pink roasted “Tagliata” | 120g Organic Fillet | Rucola | Parmigiano | Potatoes | € 28

SPM Peppersteak | 180g Organic Beef Filet | Green Pepper | Potato Gratin | Vegetables | € 44

Grilled “Duroc Kotelette” | creamy Leave Spinach | Thyme | “Rösti” | € 34

Backed Chicken | Pumpkin Seeds | Potato~Cucumber Salad | Cranberries | € 18

Toms Lasagne | Meat Lasagne | Tomato sauce | Parmigiano | small Salad | € 18

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SWEET AFTERS

Tonkabeen Panna Cotta | homemade Amaretto~Cherries Ice Cream | € 14

Chocolate Cake mit liquid Core | Berries | Yoghurt~Ice Cream | € 16

Tom´s creamy “Iced coffee “ | € 9 **Tom´s Iced coffee piccolo** | € 6

Cheese Selection from our Vitrine | € 16

Let us know if you have any Food Allergies or Intolerances. **Prices incl. VAT, excl. TIP.**

Cover per Person € 6. Billing only per table!