



LUNCH MENU

SOUPS | COLD & WARM DISHES

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

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

Creamy Burrata | Tomatoes | Pine | Basil | € 18

Anti Pasti “chefs choice” | Prosciutto | Salami | Cheese | Olives... | € 17

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

SPM Ceviche of Scallop & Prawn | Cocos | Mango | Lime | Chili | € 26

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 | € 18



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

Braised “Osso Bucco” of Organic Veal | Saffron Risotto | Gremolata | Vegetables | € 34

Grilled “Veal Kotelette” | creamy Leave Spinach | Thyme | “Rösti” | € 40

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

Deep Fried Chicken | Pumpkin Seeds | Potato~Cucumber Salad | Cranberries | € 18

Toms Lasagne | Tomato Sauce | Parmigiano | small Salat | € 18



SWEET AFTERS

3 Kinds of Sorbet | fresh Fruits | € 13

Crème Brûlée Tarté of white Chocolate | Peach Salad | BelliniSorbet | € 15

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

Tom’s creamy “Iced coffee “ | € 9

Tom’s creamy Iced coffee piccolo | € 6

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

Cover per Person € 6. Billing only per table!