



## LUNCH MENU

### SOUPS

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

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

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### COLD DISHES

**Vitello Tonnato** | pink roasted Veal & Tuna Cream | Capers | Tomato | Artischoke | € 23

**Carpaccio of Organic Beef** | Pepper Cream | Celery | Parmigiano | Pine | € 23

**Spicy Ceviche of Scallop & Wild Prawn** | Cocos | Mango | Lime | Chili | € 26

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

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

**Fresh Dutch “Rock Oysters”** | per Piece | € 5

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### MAIN DISHES

**“Skrei Fillet”** | creamy Leave Spinach | Cep Ravioli | Vin Blanc | € 35

**short fried “Organic Salmon” Fillet** | Gnocchi | Saffron | Broccoli | Tomato | € 34

**Fish & Seafood Variation „Chefs choice“** | Paella | Mediterranean Vegetables | € 44

**Tuna Steak “TATAKI”** | Rucola~Potato Mash | Pak Choi | Sesame | € 38

**Red Thai “Seafood Curry”** | Monkfish | Prawn | Mussels | Vegetables | Rice | € 32

**Kotelette of Veal “pink roasted”**

Porcini Risotto | Organic Vegetables | Portwine Jus | € 39

**Organic Ribeye Steak from Grill** | 300 g | Oven Vegetables | Gratin | Herbal Butter | € 38

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

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### SWEET AFTERS

**Oven warm Pineapple~Crumble** | Pina Colada Ice Cream | Pandan | € 16

**caramelized Banana~Cheesecake** | Passionfruit | Rum Bananas | Banana Ice Cream | € 15

**SPM Chocolate Cake with liquid Core** | Berries | Yoghurt Berry Ice Cream | € 16

**Selection of Cheese 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!