



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

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

Carpaccio of Organic Beef | Truffle~Cream | Celery | Parmigiano | Pine | € 23

Spicy “Som Tam Thai Salat” | € 24

Scallop & grilled Wild Prawns | green Papaya | Tomato | Peanuts | Coriander

Sashimi of Hamachi | “king Fisch” | Cucumber | Pomelo | Ponzu | Lime Leave Oil | € 25

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

Fresh Dutch “Rock Oysters” | from 3 Pieces | per Piece | € 5

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MAIN DISHES

Grilled “Char Fillet” | Lemon~Risotto | “Thai Asparagus” | Vin Blanc | € 34

“Lobster Spaghetti” | Artischocke | Tomato | Basil | grilled Lobster Tail | € 38

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

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

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

Braised Short Ribs or Organic Beef | Potato~Mash | green Beans | € 35

Organic Ribeye Steak | 300 g | “BBQ STYLE” | Oven Vegetables | € 38

SPM Peppersteak | 180g Organic Beef Filet | Green Pepper | Potato Gratin | Vegetables | € 45

Züricher “Veal Stew” | Veal Fillet | Potato “Rösti Style” | Mushrooms | Broccoli | Carrots | 35

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SWEET AFTERS

“Tarte Tartin” of Styrian Apple | Caramel Ice Cream | Vanilla Foam | € 16

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

Tonkabeen “Panna Cotta” | Berries | Yoghurt Berry Ice Cream | € 15

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!