



## 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 | Chili

**Sashimi of Tuna & Salmon** | Avocado | Grapefruit | Sesam | spicy | € 25

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

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



### MAIN DISHES

**“Catch of the Day” | “Glattbutt”** | Lemon~Risotto | green Asparagus | Vin Blanc | € 39

**“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 | € 33

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

**Organic Ribeye Steak** | 300 g | “BBQ STYLE” | Oven Vegetables | € 39

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

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



### 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!