

LUNCH MENU – „LES BOLS“

12:00-17:00 PM

DEAR GUESTS,
COMPOSE YOUR OWN LUNCH!
FOR SHARING, AS A MENU OR AS A SNACK, WE CATER FOR ALL TASTES.
ENJOY!

APERITIF

SPARKLING BASIL.....8,00
CRÉMANT DE LOIRE.....6,00
GIN SUL & SCHWEPES TONIC.....8,00

HOMEMADE LEMONADES

BASIL LEMONADE.....4,90
RASPBERRY LEMONADE.....4,90
GINGER & THYMIAN LEMONADE.....4,90

SOUP & SALAD

ASPARAGUS-BUTTERMILK-VELOUTÉ.....5,00
watercress, baked batter pearls
CAESAR SALAD.....6,00
anchovie dressing, parmesan
SPRING SALAD.....7,00
"Heide" asparagus, cashews
BUFALO MOZZARELLA.....8,00
sweet-sour tomato jam,
"Heide" asparagus, curry-butter-crumble
MATJES.....8,00
beet root, coriander, crème fraîche

PASTA

HERB GNOCCHI, "Heide" asparagus, bear leek.....9,00
RAVIOLI, ricotta, lemon, thyme.....12,00
VEGAN ANAPURNA VEGI-COCONUT-CURRY,
bell pepper, eggplant, pak choi, rice.....14,00

PIMP MY BOLS

ARGENTINIAN WILD PRAWN.....9,00
FILLET OF COD 100G.....9,00
TUNA STEAK RARE 100 G, CORIANDER CURST.....12,00
CARAMALIZED CORN FED POULARDE.....7,00
SIRLOIN ROASTED 150 G.....10,00

POKE & CEVICHE

POKE VEGGI.....9,00
peas, cucumber, "Heide" asparagus, yuzu
POKE SALMON.....11,00
green asparagus, cashews, teriyaki
POKÉ TUNA.....12,00
sweet potato, avocado, mango
CEVICHE OF RED FISH.....12,00
green pepper, raspberry, lime

CLASSICS

BOUILLABAISSE.....17,00
parmesan, croûtons, rouille,
pulpo, cod, prawns
FISH & CHIPS.....16,00
cod, fries, salad
BEEF TARTARE OF IRISH GRAS FED BEEF,
starter.....14,00
main, fries, salad.....21,00
TAGLIATA.....18,00
rocket, tomato, parmesan

WINES 0,15

RIESLING/ WAGECK FUNDAMENT/ PFALZ.....6,00
SAUVIGNON BLANC... ..7,00
BRANCOTT ESTATE /MARLBOROUGH
LE ROSÉ GAUL, MATHIAS GAUL / PFALZ.....6,00
2014 CÔTES DU RHÔNE.....8,00
CHAT. MOUNFAUCON/RHÔNE
2014 SPÄTBURGUNDER/ BECKER / PFALZ.....10,00

DESSERT

TWO KINDS OF SHERBET.....5,00
CHOCOLAT BONHEUR, MANGO SHERBET.....5,00
REBLOCHON, FIGS MUSTARD.....7,00

WEEKLY

CATCH OF THE DAY – WHOLE FISH
BOLS DU JOUR