

# FINGERFOOD AURORA

- falafel, humus and sumach [vegan]
- marinated beetroot  
with avocado, garlic, ginger and coriander [vegan]
- fried vegetable wan tan  
with miso-mayonnaise and togarashi [vegetarian]
- caesar-salad
- various filled quiches
- red shrimp in tempura coating  
with kimchi marinade and sesame
- marinated corn chicken skewer  
with siracha-mayonnaise and peanut
- currywurst of local apple pig  
with curry sauce, fried onion and jaipur curry
- strawberry-tiramisu
- various raw cakes [vegan]

51 € [incl. 19% Mwst.]

# FINGERFOOD HELIOS

- marinated cucumber  
with dill, lemon and olive caviar [vegan]
- chinese cabbage  
with truffle-ponzu-vinaigrette, sesame and yuzu [vegan]
- various filled mini-croissants [vegetarian]
- tartelette  
with tomato compote with pine nuts and basil [vegetarian]
- mini-cheeseburger  
with black angus beef, pickled cucumber and pearl onion
- medium roasted saddle of local veal  
with tuna, caper and red onion
- tartare of black angus beef from the Netherlands  
with caesar salad, egg yolk and crunchy capers
- ceviche of label rouge salmon  
with chili, lime, coriander and corn
- smoked local fish of the season  
with cream, horseradish, lemon and dill
- chocolate mousse  
with fruits and crumble
- various raw cakes [vegan]
- various fine pastries and chocolates from our patisserie

69 € [incl. 19% Mwst.]

# FINGERFOOD SOLAR

- marinated cucumber  
with truffle-ponzu-vinaigrette, sesame and yuzu [vegan]
- mini-döner with vegan pulled pork by PLANTED  
with red cabbage, lettuce and miso [vegan]
- burratini  
with tomato, capers, salt lemon and wild herbs [vegetarian]
- radish salad  
with mayonnaise, mustard seed, spring onion and quail egg [vegetarian]
- sashimi of bluefin tuna  
with roasted garlic-mayonnaise, sesame and crunchy alga
- salad of Canadian lobster  
with kimchi, lime, togarashi and coriander
- Gillardeau oyster  
with cucumber, apple and wasabi
- Oscietra caviar by IMPERIAL CAVIAR BERLIN  
with blini, creme fraiche, egg yolk and chives
- fried belly of local apple pig  
with honey, mustard and dill
- salad of pastrami of Australian wagyu beef  
with crunchy potato, remoulade sauce, chives and horseradish
- medium roasted dry-aged beef fillet of Black Angus beef from Uruguay  
with sundried tomato, pine nuts, fried rosemary and parmigiano reggiano
- medium roasted quail breast  
with savoy, truffle and cream
- various macarons and fine pastries from our patisserie
- white chocolate mousse  
with kumquat, crumble and tonka bean
- curd dumplings  
with plum, vanilla sauce and crumble
- various raw cakes [vegan]
- swiss raw milk cheese by JUMI

110 € [incl. 19% Mwst.]