

RESTAURANT AM

STEINPLATZ

Lunch

OCTOBER 08TH TO OCTOBER 19TH 2018
MONDAY TO FRIDAY

CAULIFLOWER VELOUTE
LEEK | VANILLE

GREEN BEANS SALAD
BECHAMEL CROQUETTE | BACON EMULSION

LAMB TATAR
CHICK PEAS SALAD | CORIANDER SAUCE

CHICKEN TERRINE
MASHED POTATOES | JERUSALEM ARTICHOKE | MIRABELLE

STROGANOFF
FREGOLA | BEET ROOT SAUCE

SAITHE IN FALAFEL PASTE
EGGPLANT COMPOTE | SPICY PEPPER SAUCE

SPAETZLE
SPINACH | GOAT CHEESE

LEMON CORIANDER ICE CREAM
PEAR | SPICE NUT

TARTE TATIN
SHORT PASTRY | WHIPPED CREAM

RECOMMENDATION
WINEYARD ELLER | PINOT GRIS
0,1L | EUR 7

2 COURSES EUR 21 | 3 COURSES EUR 25
INCLUDING WATER (UNLIMITED)
AND A COFFEE SPECIALITY