

RESTAURANT AM

STEINPLATZ

Lunch

07. – 18. SEPTEMBER
MONDAY TO FRIDAY

CHIOGGIA BEET
RADICCHIO | BLUEBERRY

GOAT CHEESE CREAM
PARSLEY | HAZELNUT

POINTED CABBAGE SUMMER ROLE
CARROT | CRAB OIL

FRIED RABBIT
BROCCOLI | FINGER SHAPED FRIED POTATO DUMPLINGS

GILTHEAD
HASH BROWNS | CHARD

BEEF SHORT RIP
RED CABBAGE | PLUM

PUMPKIN RAVIOLI
APRICOT | MUSHROOMS

SHEEP MILK ICE CREAM | PICKLED YELLOW PLUM

PLUM | BUTTER CRUMBLE | SORREL

RECOMMENDATION
WINE OF THE DAY
ASK OUR STAFF
0,15L | EUR 9

2 COURSES EUR 24
STARTER OR DESSERT + MAIN COURSE
3 COURSES EUR 28
STARTER, DESSERT AND MAIN COURSE
INCLUDING WATER (UNLIMITED)
AND A COFFEE SPECIALITY