

CARL & SOPHIE

QUICKLUNCH

3 courses served in one
11.30 am - 3.00 pm

MONDAY | 28.07.25 18,50

Fried vegetables | Mint and coriander dip ^{15,19,21}

Stuffed Indian peppers | Chickpeas | Naan bread | Sesame yoghurt ^{14,15,19,21,23}

Indian halwa | Papaya ^{19,22}

TUESDAY | 29.07.25 18,50

Tomato soup | basil | crème fraîche ^{18, 19}

Wenger ox ragout | tagliatelle | Parmesan | chive oil ^{11, 15, 18, 19, 21}

or vegetarian

Tagliatelle | chanterelle cream sauce | Parmesan | chive oil ^{11, 15, 18, 19}

Lemon crème brûlée | Mint ^{11,19}

WEDNESDAY | 30.07.25 18,50

Smoked salmon tartare | Sweet mustard cream | Cucumber ^{11,12,20}

or vegetarian

King oyster mushroom tartare | Cucumber | Pickled lemon ¹⁸

Stuffed tomatoes with sheep's cheese | Tabbouleh | Herb baguette ^{15,18,19}

Peach ragout | Meringue crunch ¹¹

THURSDAY | 31.07.25 18,50

Aubergine cream | Bread chips | Confit tomatoes ¹⁵

Chicken saltimbocca | Polenta | Courgette | Port wine sauce | Sage ^{18,19}

or vegetarian

Polenta | Courgette patties | Sage ^{15,18,19}

Tiramisu cream with strawberries ^{11,19}

FRIDAY | 01.08.25 18,50

Buckwheat salad | Cucumber | Bell pepper | Radishes | Spinach ^{15,18,20}

Roasted redfish fillet | Thyme potatoes | Lime beurre blanc ^{12,18,19}

or vegetarian

Braised fennel | Tomato sugo | Thyme potatoes |

Lime beurre blanc ^{18,19}

Apricot dumplings | Vanilla sauce ^{11,15,19}

incl. Homemade
Lemonade 0,2l
