

# CARL & SOPHIE

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## QUICKLUNCH

3 courses served in one  
12.00 pm - 3.00 Uhr

### MONDAY | 30.03.26 18,50

Beetroot soup | horseradish foam <sup>18,19</sup>  
Fried chicken leg | rosemary potatoes | ratatouille <sup>18,19</sup>  
*or vegetarian*  
Fried halloumi cheese | rosemary potatoes | ratatouille <sup>18,19</sup>  
Creme brûlée <sup>11,19</sup>

### TUESDAY | 31.03.26 18,50

Leek quiche | salad of wild herbs <sup>11,15,18,19</sup>  
Pork roast | parsnip cream | glazed carrots | malt beer jus <sup>18,19,21</sup>  
*or vegetarian*  
Glazed carrot | malt glaze | parsnip cream | fermented red cabbage <sup>18,19,21</sup>  
Rhubarb compote | crunchy meringue <sup>11,18</sup>

### WEDNESDAY | 01.04.26 18,50

Graved trout | panna cotta of smoked cream | cucumber relish <sup>12,18,19</sup>  
*or vegetarian*  
Radish carpaccio | apple syrup | dill oil | quinoa <sup>18</sup>  
Ravioli | goat cheese | basil | deep fried rocket salad <sup>11,15,18,19</sup>  
Lemon tarte | basil jelly <sup>11,15,19</sup>

### THURSDAY | 02.04.26 18,50

Onsen egg | tatar of king oyster mushrooms | frisée salad <sup>11,18</sup>  
Fillet of red snapper | fennel purée | brased confit of cherry tomatoes | saffron nage | crunchy capers <sup>12,18,19</sup>  
Burned milk cream | salted caramel | crumble <sup>11,15,19</sup>

### FRIDAY | 03.04.26

Good friday

incl. Homemade Lemonade

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