

## BUSINESS LUNCH



Lambs'lettuce  
with egg and croutons 14

Sautéed fillet of pike perch  
with cranberry sauce  
Potato-pumpkin mash  
and Brussels sprouts 34

“Nesselrode Murtenhof”  
Chestnut puree  
with black currant meringue  
and vanilla ice cream. 14

3 course menu 39

2 course menu 37

## WINE SUGGESTION:

Traminer, 2017,  
CH, Vully, Cru de l'hôpital  
1 dl 11 CHF

Château Rouquette-sur-Mer  
Carignan, Grenache, Syrah et Mourvèdre  
L'Esprit du Terroir, 2016  
FR, Languedoc,  
1 dl 10 CHF

All prices are indicated in Swiss francs  
incl. 7.7 % vat.

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