RESTAURANT
Donnersmarkt

# BRUNCH SNACKS

ROTE RÜBE H,O €14,90
Sauerkirsche, Cashew, Kalamansi, Kerbe

SIMMENTALER RINDER TATAR
A,D,H,M,O €21,90
Zitrusfrucht, Senfkaviar, Wildkräuter

BITTER SALAT H,L,M,O €16,90
Birne, kandierte Walnuss, Walnussdressing

SÜßKARTOFFEL H,O €21,90
Brokkoli, Mandel, Kapern-Trauben Vinaigrette
MIT WEIßEM WALLER (D) €28,90

HAUSGEMACHTE GNOCCHI
A,C,F,G,L,M,O,P €24,90
Ziegenkäse, Hokkaido Kürbis
Cashmir Curry, Steirisches Kürbiskernöl

SCHOKOLADEN MOUSSE A,F,H,M,P €12,90
Haselnuss, Zwetschke, Zwetschken Sorbet

## LAZY TABLE BRUNCH
Inkludiert für 65,00 € pro Person
*Frühstücks Selection & Brunch Selection*
*+ Unlimitiert Mimosa, Sekt, Kaffee & Teespezialitäten*

**ALLERGEN INFORMATION:** All dishes contain traces of gluten and nuts. Vegan
A – Cereals Containing Gluten | B – Crustacean | C – Eggs | D – Fish | E – Peanuts | F – Soy
G –Lactose | H – Nuts | L – Celery | M – Mustard | N – Sesame | O – Sulphites | P – Lupin | R – Molluscs

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# BRUNCH SNACKS

BEETROOT H,O €14,90
sour cherry, cashew, calamansi, chervil

"SIMMENTALER" BEEF TATAR
A,D,H,M,O €21,90
citrus fruit, mustard seeds, wild herbs

BITTER SALAD H,L,M,O €16,90
pear, candied walnut, walnut-vinaigrette

SWEET POTATO H,O €21,90
broccoli, almond, caper-grape-vinaigrette,
WITH CATFISH (D) €28,90

HOMEMADE GNOCCHI
A,C,F,G,L,M,O,P €24,90
goat cheese, hokkaido pumpkin
cashmir curry, pumpkin seed oil

CHOCOLATE MOUSSE A,F,H,M,P €12,90
hazelnut, plum, plum-sorbet

## LAZY TABLE BRUNCH
Includes for 65,00 € per person
*brakfast á la cart selection & brunch selection*
*+ bottomless miomsas, sparkling wine, coffee & tea*

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