

LUNCH MENU

Olives, grissini, Parmigiano	Ⓢ	9 €	
French rock oysters			
Shallot vinaigrette, lemon		each	5 €
Tom Kha Gung			
Prawn, coconut, lemongrass		10 €	
Reichenau leaf salads			
Spring vegetables, champagne vinaigrette	Ⓢ VEGAN	10 €	
- Bocconcini from the Melillo manufactory	Ⓢ	16 €	
- fried prawns		20 €	
Burrata			
Asparagus salad, dandelion, aceto balsamico 13 years	Ⓢ	18 €	
Thuna Sashimi			
Green tomatoes, mango, aji amarillo		22 €	
Spaghetti aglio olio e pepperoncino			
Parmesan, chilli, garlic	Ⓢ	12 €	15 €
- fried prawns		18 €	25 €
Ahi Tuna Poke			
Jasmine rice, avocado, edamame, miso		21 €	
Tortelloni			
Parmesan sauce, summer truffle	Ⓢ	18 €	25 €
Pike-perch			
Riesling foam, leaf spinach, potatoes		26 €	
Mango-fish curry			
Sugar snaps, peppers, jasmine rice		30 €	
Wiener Schnitzel			
Cranberries, potato-cucumber salad or fries		28 €	
Fillet of Allgäu free-range beef	160 g / 250 g	39 €	48 €
Reichenau vegetables, fries			
Shallot sauce, Café de Paris butter or herb butter			