

Siesmayer Menu

Wednesday – Sunday
from 12.00 pm

Fresh watermelon salad with a fried king prawn, marinated feta
cheese, crispy quinoa, mint and cress
celery, sulfites, lactose, crustacean

Served two ways of lamb, pink roasted rump and a shoulder praline,
with a strong red wine jus, sweet potato cream,
braised onion, green asparagus and gremolata
lactose, celery, sulfites, gluten, egg

or

Creamy mushroom risotto with roasted chanterelles,
green asparagus and white wine foam
lactose, celery, soy

Dessert of the day

Allergens can vary, therefore please ask if you have any intolerance

3-course menu: € 32.00

All prices in Euro and including the vat