

## **Siesmayer Menu**

Wednesday – Sunday  
from 12.00 pm

Colorful tartare of heirloom carrots with a coconut-lime broth,  
sesame mayonnaise, candied ginger, crispy papadam,  
black sesame, chives and cress  
*celery, sulfite, egg*

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Pink roasted veal entrecôte with a herb crust, rich rosemary jus,  
potato gratin, and colorful roasted vegetables  
*lactose, celery, sulfite, soy, gluten, egg*

*or*

Creamy risotto with radicchio trevisano,  
roasted walnuts and port wine foam  
*lactose, celery, soy, sulfite, nuts*

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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