

# Menu

Beef broth semolia dumplings (A,G,L) or liver dumplings (A,L)   fresh garden chives	9
„Munich Palace“ Salad (H,L,M) balsamico dressing   roasted nuts cherry tomatoes   cucumber (vegan)	12,50
Vietnamese Spring Rolls – extra crunchy (f) chicken   fresh herbs   salad   Mae Ploy Nem dip	14,50
Edamame Teriyaki sauce   sea-salt (vegan) ***	9
Caesar Salad (A,D,G) shaved parmesan   bacon   anchovies croutons   Caesar’s dressing	14
Linguine in lime sauce grilled black Tiger Prawns (A,B,C,G,N)   fresh herbs	26
Thai Green Vegetable curry with Jasmin rice (vegan)	17,50
Pan fried salmon with soy-sake glaze (D,F,G) green asparagus   Jasmin rice	28
Grilled sea bream fillet (A,D,F,K) lemon risotto   Edamame   Yuzu foam	32,50
Club Sandwich (A,C,G) chicken supreme   gouda   fried egg   bacon iceberg lettuce   tomatoes   cucumber   French fries	18,50
 Kuffler’s Wiener Schnitzel (breaded veal escalope) (A,C,G,L,M) potato-cucumber salad   cranberries   lemon	29
U.S. Beef Burger with Brioche Bun (A,G,I) gouda   bacon   coleslaw   French fries	24,50
Beef tenderloin of Simmenthal (A,C,I) rosemary potatoes   Vichy carotts   jus ***	42
Chocolate Soufle (A,C,G) vanilla ice cream   raspberries   berry sauce	12,50
 Apple Strudel with vanilla ice cream (A,C,D)  ***	9
2014 Château Suduiraut Lions Sauternes	7,50 per glas