

VORSPEISEN Starters

Ziegenkäse 17,50 €

Feige & Tomate, Mandel, Feldsalat

Goat cheese

Fig & tomato, almond, mache

Caesar Salad (auch auf Anfrage   ) 18,00 €

Romanasalat, Kapern, Parmesan, Oliven, rote Zwiebel

Caesar Salad (also    on demand)

Romaine lettuce, caper berries, parmesan, olives, red onion

mit Putenbrust 20,00 €

with turkey breast

mit Garnele 26,00 €

with shrimps

Gemischter Blattsalat    14,00 €

Gurke, Radieschen, Kresse, Apfel-Senfdressing

Mixed leaf salad

Cucumber, radish, cress, apple-mustard dressing

mit Putenbrust 16,00 €

with turkey breast

SUPPE Soup

Lauch & Kimchi 13,00 €

Apfel, Reis, Wakame

Leek & kimchi

Apple, rice, wakame

ZWISCHENGANG Second course

Trüffel (FR) 28,00 €

Linguine, Trüffelrahm, Parmesan

Truffle (FR)

Linguine, truffle cream, parmesan



Vegan
Vegan



Laktosefrei
Dairy free



Glutenfrei
Gluten free



Regional
Local


SANDWICHES

Sandwiches

Beef Club  26,00 €
Sauerteigbrot, pulled Beef, Pastrami, Zwiebel, Dijon Senf, Tomate, Avocado, Pommes

Beef Club

Sourdough bread, pulled beef, pastrami, onion, Dijon mustard, tomato, avocado, French fries

Vegan BBQ Club   26,00 €
Focaccia, pulled Pilz, Zwiebel, Gurke, white BBQ Sauce, Pommes

Vegan BBQ Club

Focaccia, pulled mushroom, onion, cucumber, white BBQ sauce, French fries

Klassik Club  26,00 €
Kastenweißbrot, Pute, Bacon, Spiegelei, Cheddar, Salat, Gurke, Tomate, rote Zwiebel, Pommes

Classic Club

White bread, turkey, bacon, fried egg, cheddar, lettuce, cucumber, tomato, red onion, French fries

Beef Burger (Südamerika)  28,00 €
Cheddar, Gewürzgurken Relish, rote Zwiebelmarmelade, Salat, Tomate, Kartoffelecken

Beef Burger (South America)

Cheddar, gherkin relish, red onion marmelade, lettuce, tomato, potato wedges



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HPB Pommes (FR)   14,00 €
Trüffel Pommes Frites, Wasabi & Trüffel Mayonnaise
HPB French fries (FR)
Truffle French fries, wasabi & truffle mayonnaise

DESSERTS

Desserts

Nougat, Mandarine 14,00 €
Nougat, mandarine

Schokolade, Kokosnuss, Mandel  14,00 €
Chocolate, coconut, almond

Kindergerichte

Kid's dishes

Pasta 9,50 €
Linguine in Tomatensauce, Parmesan
Noodles
Linguine in tomato sauce, parmesan

Pute 9,50 €
Schnitzel, Stampfkartoffeln, Buttergemüse
Turkey
Schnitzel, mashed potatoes, buttered vegetables



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GETRÄNKE

Drinks

BIER | *Beer*

	0,3l	0,5l
Schöffelhofer Hefeweizen	9,00€	
Radberger Pilsner	6,40€	
Schöffelhofer Hefeweizen		9,00€
Schöffelhofer Weizen (Alkoholfrei / non alcoholic)		8,00€

WEISSWEIN | *White wine*

	0,25l
Vier Jahreszeiten weißer Burgunder trocken Pfalz Deutschland	10,00€

ROTWEINE | *Red wines*

	0,25l
Vina Maipo Cabernet Sauvignon & Merlot Central Valley Chile	10,00€

PROSECCO & CHAMPAGNE

	0,1l	0,75l
Terre Nardin Gold	7,50€	46,00€
Terre Nardin Rosé		46,00€
Pommery Brut Royal Reims		115,00€
Pommery Brut Rosé Reims		145,00€

SOFT, WASSER & SÄFTE | *Softs, water & juices*

Softs 0,2l

Coca-Cola / Light / Zero 5,50€

Sprite / Fanta 5,50€

**Thomas Henry Ginger Ale / Bitter Lemon /
Tonic Water** 5,50€

Wasser | *Water* 0,2l 0,75l

Selters Classic / Naturell 4,50€ 9,50€

Säfte | *Juices* 0,2l

Granini Säfte 5,50€
Granini juices

HEIßGETRÄNKE | *Hot beverages*

Kaffee 5,50€
Coffee

Cappuccino 6,00€

Espresso 5,50€

Latte Macchiato 7,00€

Kännchen „Althaus“ Tee 8,50€
„Althaus“ tea pot

PALACE COCKTAILS

Acai Tini 13,00€

Gin, Acai, Agave, Bio-Limette, Bio-Kristallwasser
Gin, acai, agave, organic lime, organic crystall water

Espresso Martini 15,00€

Vodka, Kaffeelikör, Bio-Cold Brew Espresso, Vanille
Vodka, coffee liqueur, bio cold brew espresso, vanilla

Whisky Sour 16,00€

Bourbon, Bio-Zitrone, Gomme-Zucker, Bio-Kristallwasser
Bourbon, organic lemon, gomme sugar, organic crystal water

GIN TONIC

The Voyage Gin, by House of Gin (classic) 15,50 €

Mountain Spring tonic water

The Occasion Gin, by House of Gin (fruity) 15,50 €

Mountain Spring tonic water

The Infinity Gin, by House of Gin (citrus) 15,50 €

Mountain Spring tonic water

Aperol Spritz 13,00€

Aperol, Borgo Molino Gold, Soda Wasser
Aperol, Borgo Molino Gold, soda water

ALKOHOLFREIE COCKTAILS | Alcohol-free cocktails

Tropical Sun 9,50€

Granini orangensaft, Granini maracujasaft, Limettenwasser, Grenadinesirup
Granini orange juice, Granini passion fruit juice, lime water, grenadine syrup