

Menu

SALTIMBOCCA FROM VEAL 32,5

on chanterelle risotto with cherry tomatoes
and arugula pesto ^{3 4} 🍴🌱

BREAST OF GUINEA FOWL 28,5

with port wine shallots, braised pepper mix
and lemon thyme potato puree 🍴

BRAISED PORK CHEEKS 26

mixed vegetables of carrots and kohlrabi
and bread dumplings 🍴🌱

GRILLED TRANCHE OF SALMON FILLET 28,5

with ginger coconut milk foam on Pak Choi
and Basmati rice 🍴🌱🌿

TATAR OF HOME-PICKLED SALMON 15,5

on potato rosti with wild herb salad
with wholemeal croutons ² 🍴🌱🌿🌱

GOAT CHEESE GRATINATED 16,5

on thyme brioche with figs,
Serrano ham
and arugula ^{3 4} 🍴🌱

CLUB SANDWICH 17

with grilled chicken breast, fried egg, bacon,
tomato, salad, Salsa and Nachos ^{3 4} 🍴🌱🌱🌱

RADISSON BURGER 17

180g beef with tomato, cucumber, onion,
French fries, ketchup and mayonnaise ^{3 4} 🍴🌱🌱

CURRY SAUSAGE 16,5

with French fries, ketchup and mayonnaise
and small salad ^{3 4} 🍴🌱🌱

SAVOY CABBAGE ROULADE 15,5

with homemade herb infused spaetzle,
gorgonzola sauce and beetroot chips ^V 🍴🌱

STUFFED BELLPEPPER 15,5

with couscous, tofu and tomato
and carrot hummus ^{PB} 🍴🌱🌱

SUMMER SALAD 14,5

with grilled cheese, lettuce, tomato, cucumber,
pepper, olives, red onions and potato vinaigrette ^V 🍴🌱

CREAM WATERCRESS SOUP 9

with red caviar 🍴🌱🌿

SMALL FRENCH CHEESE SELECTION 15

with fig mustard, grapes
and baguette ^{V 2 3 5} 🍴🌱

SORBET VARIATION 13

with fruits ^{PB} 🍴🌱

^V Vegetarian ^{PB} Plant Based

Additives 1 Flavor enhancer 2 Sweeteners & sugar substitutes 3 Preservative 4 Antioxidation 5 Dyes

Allergens 🍴 Gluten 🥚 Eggs 🦀 Crustaceans 🐟 Fish 🥜 Peanuts 🌱 Soya 🥛 Dairy 🌰 Nuts 🌿 Celery 🧄 Mustard 🌱 Sesame 🧄 Sulfites 🦪 Molluscs 🌱 Lupin

Final prices in Euro and including VAT.

Please inform your waiter if you have any allergies or require information on ingredients used in our dishes.