

Montag, 17. Juli 2017



## **DINNER / ABENDESSEN**

### **STARTER'S / VORSPEISEN**

**CLEAR OXTAIL SOUP /  
KLARE OCHSENSCHWANZ-SUPPE**  
JULIENNE VEGETABLE, CHEESE STICK

**TOMATO BISQUE / TOMATEN BISQUE** ♦  
HERB CROUTONS

**ITALIAN ANTI PASTI**  
MARINATED GRILLED PEPPERS, SALAMI, CAPICOLA

**SELECTED GARDEN GREENS /**

**AUSGEWÄHLTES GARTENGRÜN** ♥  
CHOICE OF DRESSINGS

### **MAIN COURSE'S / HAUPTSPEISEN**

**ROAST RACK OF NEW ZEALAND LAMB\* /  
GEBRATENES NEUSEELÄNDISCHES LAMM**  
NATURAL GRAVY, POTATO GRATIN

**TOGARASHI SPICED TUNA / TOGARASHI GEWÜRZTER TUNFISCH**  
STEAMED RICE, GINGER GLAZED

**MUSHROOM RAVIOLI / PILZ RAVIOLI** ♦  
WHITE WINE SAUCE, TRUFFLE OIL

**ASPARAGUS RISOTTO / SPARGEL RISOTTO** ♦  
ASPARAGUS, PARMESAN CHEESE

### **SWEET TEMPTATIONS / SÜßE VERFÜHRUNG**

**BAKED ALASKA / GEBACKENER ALASKA**

**FLOURLESS MOCHA SWISS ROLL /  
MOCHA SCHWEIZER ROLLE OHNE MEHL**

**TODAY'S ICE CREAM & SORBET / HEUTIGES EIS & SORBET**

**SEASONAL SLICED FRUIT / FRUCHTSCHNITZEN**

♥HEART HEALTHY MENU OPTION, PREPARED WITH LOW SODIUM & LOW FAT

♦VEGETARIAN OPTIONS MAY CONTAIN EGGS, NUTS OR DAIRY PRODUCTS

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.