

Our grill menu  
from 1st October until 19th October

Warm sourdough bread from Boulangerie Dompierre  
olive oil / sea salt

...

Choice of appetizer

Ceviche

avocado / pickled red onions / radish

Artisan leaf salad <sup>(V)</sup>

parsnip / pear / walnut

Beef tartar

cured organic egg yolk / mustard mayonnaise / chives

Choice of middle course

Pumpkin soup <sup>(V)</sup>

goat cheese / pumpkin seeds oil / roasted pumpkin seeds

Grilled scallops

yellow beet / pumpkinseed hummus / kale

...

Choice of main dish

Filet of white halibut, Norway

Greater Omaha Packer's Strip Loin, USA

Bavarian filet of beef, Germany (+ 10.00 Euro)

+ Surf & Turf / 2 prawns from the grill (+ 8.00 Euro)

Grilled cauliflower steak <sup>(V)</sup>

parsley almond salsa / pomegranate / apple steak sauce

Big cuts, price on request\*

\*individual surcharge depending on the weight

Tomahawk, Family Klobeck, Germany  
T-Bone or Porterhouse, Franz Graf, Austria

Including 1 side

roasted carrots with lovage and horse radish

seasonal salad with pumpkin seeds

vegan cauliflower puree

The LOUIS Grillroom mashed potatoes  
natural, with lemon or with fried onions

Pommes Allumettes

Including 1 sauce

veal jus

Sauce Béarnaise

Curtice Brothers Organic ketchup oder mayonnaise

...

Choice of dessert

Gateau au chocolat

plum compote / yoghurt ice cream

Quince crumble

vanilla cream / red wine butter ice cream

Variation of ice cream and sorbet

Vegetarian menu

3 course • 49.00 Euro

4 course • 65.00 Euro

3 course • 65.00 Euro  
4 course • 79.00 Euro