

LUNCH

Monday 5 November until Friday 9 November 2018

MENU

(inclusive starter and dessert of the day)



 GRACE 1	23.00	GRACE 4	25.00
Wild mushroom risotto, garnished with roasted pine nuts		Jenzer beef burger with a fried egg, bacon, tomato and iceberg lettuce, served with French fries	
 GRACE 2	21.00	GRACE 5	26.50
Mac & Cheese with cauliflower, broccoli and romanesco, garnished with flaked almonds		Veal (CH) Marengo with colourful vegetables and wild mushrooms, served with Spätzli	
GRACE 3	24.50	GRACE 6	26.00
Thin, sautéed strips of chicken in a mushroom cream sauce, Tagliatelle, cauliflower, broccoli and romanesco		Fillet of plaice (NL) with white wine sauce, served with risotto, cauliflower, broccoli and romanesco	

FROM THE 800°C GRILL

Bones matured sirloin steak with Café de Paris, served with French fries and colourful vegetables	39.00
Cubical beef fillet (IR) in a sauce of stewed tomatoes and vegetables, served with Spätzli	37.00
Irish lamb, served with risotto and colourful vegetables	37.50
Jugged venison with red cabbage and chestnut, served with Spätzli	33.00

LIGHT DISHES & SALADS

(inclusive fruit juice and a small dessert)

Black Tiger prawns on a taboulé-salad with peppers, coriander, mint, tomatoes and cucumber, served with a small salad	24.50
 Grace salad with colourful salads, served with our house dressing	21.00
Scottish salmon steak with Grace salad	27.50
 Baked sweet potato & sour cream, served with Grace salad	23.00