
LUNCH

Monday 14 January until Friday 18 January 2019

All our dishes are served with a starter and a dessert of the day.


MENU

 GRACE 1	22.00	GRACE 4	25.00
Artichoke heart on tomato-risotto with zucchetti, black olives and dried tomatoes		Jenzer beef burger (CH) Asia-style with Chinese cabbage, mangetout & sweet-chilli-sauce, served with French fries	
 GRACE 2	21.00	GRACE 5	27.50
Tagliatelle on a mushroom-cream-sauce, garnished with cherry tomatoes and arugula		Veal stew (CH) on a cream-sauce with mushrooms and carrots, served with tagliatelle and cauliflower	
GRACE 3	24.50	GRACE 6	29.00
Chicken thigh (FR) basquaise – piquant tomato-bell pepper-sugo, served with boiled potatoes		North Atlantic fillet of sole on capers-lemon-buttersauce served with potato with parsley and leaf spinach	

FROM THE 800°C GRILL

BONES MATURED SIRLOIN STEAK (CH) with homemade herb butter, served with French fries and colourful vegetables	39.50
FILLET OF IRISH BEEF served with tomato-red wine-risotto and arugula	49.00
IRISH LAMB with homemade herb butter, served with risotto and cauliflower	37.50

LIGHT DISHES & SALADS

Black Tiger prawns on tagliatelle with leekvegetables on gingersauce	24.50
Scottish salmon steak with colourful vegetables	24.50
 Grace salad with colourful salads, served with our house dressing	21.00