

LUNCH

Monday, 9 September until Friday 13 September 2019

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

MENU

GRACE 1	24.00	GRACE 4	25.00
Salade niçoise - leaf salad with cherry tomatoes, beans, onions, egg, tuna and olives, with it anchovy fillets		Macho beef burger (CH) with smoked ham (CH), Grana Padano cream, tomatoes & arugula, with it French fries	
 GRACE 2	22.00	GRACE 5	27.50
Goat cheese on beet root risotto, served with colorful vegetables		Braised beef (CH), prepared in the classic style, served with rosemary-potatoes and green beans	
GRACE 3	24.50	GRACE 6	26.50
Coq au vin (CH) served with tagliatelle and almond-broccoli		Gilthead fillet (GR) on a ragout of tomatoes, served with tagliatelle and saffron sauce	

FROM THE 800°C GRILL

SIRLOIN STEAK (CH), served with chimichurri sauce, tagliatelle and almond-broccoli	39.50
FILLET OF IRISH BEEF served with homemade herb butter, French fries and colorful vegetables	49.00
IRISH LAMB served with rosemary-potatoes and green beans	37.50

LIGHT DISHES & SALADS

Black Tiger prawns on tagliatelle and colorful vegetables, served with lemon-butter-sauce	24.50
Sausage-cheese salad with Jenzer gold sausage, with it French fries	24.50
Jenzer beef tatar traditional with French marinade of cognac, capers, shallots and fresh herbs, served with toast and butter	1 portion 23.00 2 portions 29.00
Scottish salmon steak with summer garden Grace salad	27.50
 Summer garden Grace - arugula and leaf salad with zoodles of carrots and zucchini on orange-pepper-sauce, garnished with refreshing grapefruit-, melon- and pineapple-slices	19.00