



Siesmayer Menu

Wednesday – Sunday
from 12.00 pm

Watermelon gazpacho with watermelon garnish,
feta, crispy organic quinoa and fresh basil
lactose, celery, sulfites, soy

Roasted salmon fillet with white wine foam,
balsamic lentils, glazed colorful summer vegetables,
cherry tomato and fresh parsley
lactose, celery, gluten, soy, sulfites, fish

or

Creamy saffron risotto
with braised bell peppers, black olive tapenade, dried tomatoes,
fresh parsley and white wine foam
lactose, celery, soy, sulfites

A piece of petit patisserie with sorbet
Allergens can vary, therefore please ask if you have any intolerance

3-course menu: **€ 35.00**

All prices in Euro and including the vat