SIESMAYER
CAFEHAUS

Siesmayer Menu

Wednesday – Sunday
from 12.00 pm

Caramelized goat cream cheese with fruity, spiced couscous salad,
smoked paprika cream and pomegranate seeds
with marinated rocket salad
lactose, celery, gluten, sulfites, soy, mustard

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Roasted Duroc pork loin with port wine jus,
potato-lovage purée, pickled apricots,
glazed heirloom carrot and sautéed chanterelles
lactose, celery, gluten, soy, sulfites

or

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

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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