



Siesmayer Menu

Wednesday – Sunday
from 12.00 pm

Colorful salad marinated with aceto balsamico bianco dressing,
cherry tomatoes, carrot strips, shaved radishes, bell peppers,
fennel, cucumber and roasted sunflower seeds
celery, sulfites, mustard

Frankfurt Schnitzel of veal with roast potatoes,
Original Plögers green sauce, cranberries and lemon
lactose, celery, gluten, soy, sulfites, egg, 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