



# tutto mondo | summit

PAN-MEDITERRANEAN

# Menü

Stellen Sie Ihr Menü mit Ihrem Favorit pro Gang zusammen  
*Choose your menu with your favorite dish per course*

## vorspeise appetizer

### DORADE ROYAL

Granatapfel | Zataar | Limette  
Kapuzinerkresse  
*Pomegranate | Za'atar | Lime  
Nasturtium*

### RINDERTATAR & ANCHOVIES

Salzzitrone | Rote Zwiebel  
Nussbutter  
*Beef Tartare & Anchovies  
Salt Lemon | Red Onion  
Nut Butter*

### BURRATA & APFEL-ZAALOUK

Pinienkerne | Sauerteig | Spinat  
*Burrata & Apple Zaalouk  
Pine Nuts | Sourdough | Spinach*

## zwischengang intermediate course

### OKTOPUS & MERGUEZ

Flowersprouts | Baba-Ganoush  
Salsa Verde

### BISQUE & JOGHURT

Piri-Piri | Gurke | Ingwer  
*Bisque & Yoghurt  
Piri-Piri | Cucumber | Ginger*

## hauptspeise main course

### LAMM-KOTELETTS & TAHIN

Aubergine | Rote Bete  
Minz-Taboulé  
*Lamb Chops & Tahini  
Eggplant | Beetroot  
Mint Tabouleh*

### ENTENBRUST & TROCKENFRÜCHTE

Kürbis | Raz el Hanout  
Cashew  
*Duck breast & dried Fruit  
Pumpkin | Raz el Hanout  
Cashew*

### KALMAR & HARISSA

Karotte | Safrancrème  
Koriander  
*Calmar & Harissa  
Carrot | Saffron cream  
Coriander*

### SEEZUNGE & LARDO

Süßkartoffel | Ducca  
Austernpilze  
*Sole & Lardo  
Sweet Potato | Dukkah  
Oyster Mushrooms*

## dessert

### ORANGEN & KAFFEE

Dattel | Salzkaramell  
*Oranges & Coffee  
Date | Salted Caramel*

### MASCARPONE & VOLLKORN

Walnuss | Brombeere  
*Mascarpone & Wholemeal  
Walnut | Blackberry*

### MILCHSCHOKOLADE & MACADAMIA

Birne | Sablé  
*Milk Chocolate & Macadamia  
Pear | Sablé*

 Vegan

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**BULGUR & PAPRIKA**

Granatapfel | Salzzitrone

Petersilie

*Bulgur & Bell Pepper*

*Pomegranate | Salt Lemon | Parsley*

**APFEL-ZAALOUK**

**& BABYSPINAT**

Piri-Piri | Ingwer | Sauerteig

*Apple Zaalouk & Baby Spinach*

*Piri-Piri | Ginger | Sourdough*

 Vegan

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**FALAFEL  
& FLOWERSPROUTS**

Baba-Ganoush | Salsa Verde

**BLUMENKOHL  
& TAMARINDE**

Gelbe Linsen | Marone

*Cauliflower & Tamarinde*

*Yellow lentils | Chestnut*

 Vegan

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**AUBERGINE  
& MANDEL-COUSCOUS**

Rote Bete | Minz-Taboulé | Kapern

*Eggplant & Almond Couscous*

*Beetroot | Mint Tabouleh | Capers*

**KÜRBIS & HUMMUS**

Trockenfrüchte | Raz el Hanout

Cashew

*Pumpkin & Hummus*

*Dried Fruits | Raz el Hanout*

*Cashew*

**SÜSSKARTOFFEL**

**& BROKKOLI**

Spinat | Ducca | Reis

*Sweet Potato & Broccoli*

*Spinach | Dukkah | Rice*

 Vegan

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**TARTE TATIN**

Mandel | Salzkaramell

*Almond | Salted Caramel*

**KAROTTEN & MOHN**

Zitrone | Sternanis

*Carrot & Poppy seed*

*Lemon | Star anise*

# Classics

**KRÄUTER & BIRNE** 19  
Ziegenkäse | Bulgur | Sauerteig  
*Herbs & Pear | Goat Cheese | Bulgur | Sourdough*

**AUSTERN** 6 St. 35 | 12 St. 60  
**PLÉIADE POGET**  
Zitrone | Grüner Apfel | Schalotte  
*Oysters – Pléiade Poget*  
*Lemon | Green Apple | Shallot*

**TAGLIOLINI & TRÜFFEL** 35  
Prosecco Beurre Blanc  
*Tagliolini & Truffles | Prosecco Beurre Blanc*

**WIENER SCHNITZEL VOM MILCHKALB** 35  
Kartoffel-Gurken-Salat | Preiselbeeren | Zitrone  
*Wiener Schnitzel's Escalope of Milk-fed Veal*  
*Potato and Cucumber Salad | Cranberries | Lemon*

**SIMMENTALER RINDERFILET** 55  
*Beef Fillet*

**LABEL ROUGE LACHSFILET** 35  
*Salmon Fillet*

## BEILAGEN SIDES

Ofenkartoffel | Kräuter-Labneh 7  
*Baked potato | Herb Labneh*

Kartoffelpüree | Trüffel 9  
*Mashed Potatoes | Truffle*

Knusperkarotten | Knoblauch-Tahin 7  
*Crunchy Carrots | Garlic Tahini*

Gebackener Blumenkohl | Räuchermandel 7  
*Baked Cauliflower | Smoked Almond*

Gegrillter Bimi | Zataar 7  
*Grilled Bimi | Za'atar*

Bunte Tomaten | Kräuter 7  
*Colorful Tomatoes | Herbs*