

TAPAS LUNCH

Jamón Serrano „Gran Reserva“ matured for 24 months	13,-
Jamón Ibérico de Bellota „Gran Reserva“ Pata Negra – matured for 36 months	24,-
Pimientos de Padrón	5,-
Escabeche of vegetables Belper Knolle (Swiss cheese speciality) . quail's egg ^{A,D,F,G,L,O}	16,-
Vintage sardines pumpkin-miso ice-cream . caviar of char ^{A,C,D,F,G,M,O}	16,-
Calamares fritos chilli aioli ^{A,C,G,H,M,R}	12,-
Shaped duck liver Viennese fig . tonka bean-brioche ^{A,C,G,H}	16,-
Organic ox-marrow bone brown bread . chive . horseradish . Ibérico greaves ^{G,L,O}	14,-
Scallop Ibérico blood sausage . apple ^{A,B,C,D,G,L,O,R}	14,-
Potato-goat's cheese dumpling spinach . winter truffle ^{A,C,G,L,O}	12,- / 22,-
Paella à la Schick with seafood and fish saffron . bell-peppers . peas ^{A,B,D,G,H,L,O,R}	24,- / 36,-
Saddle of Ibérico pork greaves dumpling . porcini cream ^{A,C,G,L,O}	22,- / 32,-
Fillet of Austrian free-range cattle celery cream . truffle jus ^{G,L,O} optionally with roasted goose liver	24,- / 34,-
	surcharge 14,-

Cover charge/Lunch 3,- per person

SCHICK LUNCH

Our chef Gerasimos Kavalieris will surprise you!
Of course we are considerate of allergies and aversions.

3-course menu per person	41,-
selected wine accompaniment per person	22,50
5-course menu per person	69,-
selected wine accompaniment per person	37,50

SPECIAL CUTS

**Dry Aged Tomahawk
of the „Aged Galician Cow“**
1200 g . for 2 persons ^{G,L,O} 94,-
(waiting time 45 minutes)

*The „Aged Galician Cow“ is a free-range cattle living in the north-west of Spain on upland meadows for 4 to 15 (!) years, nourishing on aromatic herbs and getting „round and fat“. The meat is of highest premium quality, with a matchless flavour and intensive marblisation.
A highlight for steak-fans!*

Saddle of Ibérico pork
200 g ^{G,L,O} 32,-

Fillet of Austrian free-range cattle
220 g ^{G,L,O} 32,-

Side dishes to the Special Cuts of your choice:

Patatas Bravas with mojo rojo	5,50
Mushrooms	6,50
Lettuce hearts with mountain cheese-dressing ^{C,D,G,M}	6,-
Baby spinach ^G	4,50
Brussels sprouts	5,50

All prices in Euro, inclusive all taxes.
Subject to change without notice.

DESSERTS AND CHEESE

Churros
cinnamon . nougat . quince ^{A,C,F,G,H,O,P} 15,-

Coconut
passion fruit . ginger . meringue ^{C,F,H,O} 15,-

Sorbet of quinces . Steinhorn gin ^O 12,-

Matured cheese of the „Naschmarkt“
grapes . chutney . nuts ^{A,G,H,O} 18,-

SALUDO DE LA COCINA

Our „Saludo de la cocina“ (Amuse Gueule) is prepared and up-dated daily and according to the current season. Our baked goods for the cover are arranged new daily, as well.

On demand, you will get informations from our employees about ingredients, which may deploy allergies or intolerances.

COVER ^{A,G,L,M} 3,- per person

WITH YOUR COFFEE

we serve our homemade pralines with different stuffings and sweet pastry, for example

bubble chocolate ^{C,F,G,H}
small lemon Bundt cake ^{A,C,H,O,P}
Turrón ^{A,C,E,F,G,O}