

FOUR-SEASONS- À LA CARTE –SUMMER

Starters

Tomato and mango salsa
with buffalo mozzarella and apricot vinaigrette G, J, I
15

Mousse of smoked trout
with cucumber, dill salpicon and lamb's lettuce H, 3*, I, L, J
17

Soup

Beef bouillon with herb pancake strips G, I, H, C, A
8,5

Cappuccino of lemongrass
with pepper foam and fried prawns on a skewer G, B, D, I
9,5

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Salad

Summer salad

romaine lettuce and leaf lettuce, red onion and cherry tomatoes in a mango dressing with fried feta cheese and caramelised melon G, L, G, 1*

18

Salad variation

with leaf salads and raw vegetable salads, sautéed mushrooms
Chicken breast strips in a light lime dressing G, L, J

20

Vegetarian and vegan cuisine

Linguine

with tomato and basil pesto, served with grilled vegetables
rocket and parmesan shavings A, C, 1*, H, I

16

Crêpes cigar duet

filled with green asparagus, ratatouille vegetables and cheese au gratin, served with curry rice A, C, 1*, H, G

18

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From the butcher's shop

Chicken breast
in a crispy coating on cranberry pointed cabbage
served with gnocchi C, H, A, G, I

22

Sliced beef “Stroganoff style”
from the rump with potato rösti and salad plate, L, G

24

Involtini of saddle of veal
stuffed with parmesan and sage, roasted in a ham coating
on a tomato and butter sauce with a hint of basil,
served with ratatouille vegetables and tagliatelle 1*, 3*, I, G

28

Argentinian rump steak
with homemade herb butter, served with bacon beans
and rosemary potatoes G, 3*, I

33

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From river and sea

Cod loin

from the grill with a lime and herb crust on parmesan risotto,
served with baby spinach D, A, G, 1*

28

Medallions of Faroese salmon fillet

with teriyaki sauce on wok vegetables, served with Persian rice D, A, G, F,

H

29

Dessert

Peach and mascarpone cream with caramelized fruit
and strawberry coulis L, G, H

9

Cheesecake

with raspberry and vanilla filling on a cookie base,
date and almond with fruit G, H, C,, L,, A

11

FOUR-SEASONS- À LA CARTE –SUMMER

Zusatzstoffe und Allergene

Kenntlichmachung von Zusatzstoffen:

- 1* Konservierungsstoff, Lysozym (hergestellt aus Hühnerei)
- 2* Zitronensäure
- 3* Pökelsalz
- 4* Antioxidationsmittel (Ascorbinsäure)

Kenntlichmachung von Allergenen:

- A: Glutenhaltige Getreide und Erzeugnisse daraus
- B: Krebstiere und Erzeugnisse daraus
- C: Eier und Erzeugnisse daraus
- D: Fisch und Erzeugnisse daraus
- E: Erdnüsse und Erzeugnisse daraus
- F: Sojabohnen und Erzeugnisse daraus
- G: Milch und Erzeugnisse daraus
- H: Schalenfrüchte und Erzeugnisse daraus
- I: Sellerie und Erzeugnisse daraus
- J: Senf und Erzeugnisse daraus
- K: Sesamsamen und Erzeugnisse daraus
- L: Schwefeldioxid und Sulfite
- M: Lupine und Erzeugnisse daraus
- N: Weichtiere und Erzeugnisse daraus

Bei Allergien wenden Sie sich gerne an unser Servicepersonal