

WELCOME TO S' PAUL RESTAURANT for lunch

SOUPS & STARTERS

STRONG BEEF SOUP WITH ROOT VEGETABLES

cliced pancakes | liver dumplings of the deer

6.8

with cheese dumplings 7.5

BEEF TATARE OF THE HIGHLAND BEEF

quail egg | pickled mushrooms | radish | Pommery mustard

24 big 28

BOUILLABAISSE - FISH SOUP

scallop | fennel | semolina dumplings | char

19

CEVICHE (fish)

Yoghurt | cucumber | red onion

23

HASHEEL DUMPLINGS OF THE DEER CALF

Braised cabbage | spice jus | puffed grams

16

BURRATINA

Colorful tomatoes | basil | salad heart | foccacia

19

COVER 5

MAIN DISHES

COOKED BEEF

Roasted potatoes | spinach | root vegetables | chives sauce
19.5

ROASTED CALF LIVER

smashed potatoes | rowan berries | bacon | fried onions
27

WIENER SCHNITZEL OF THE MILK CALF

potato | cranberries | green salad
25

CATCH OF THE DAY FRIED IN BUCKWHEAT

Mushroom risotto | Sauce Beurre Blanc | radish
33

RIB EYE STEAK (250g)

Grams croquettes | salad heart | patisson | ajoli
49

PINK ROASTED DUCK BREAST

asparagus | potato | fig | stinging nettle
38

VEGETARIAN DISHES

HOMEMADE TAGLIATELLE

Herbs | parmesan | dried tomatoes | egg

19

CREAMY SAUCE WITH MUSHROOMS

Herb dumplings | quail egg | salad

26

HOMEMADE AGNOLOTTI

Cauliflower | nut butter foam | rowan berries

24

HOMEMADE GNOCCHI

Spinach | cheese foam | raspberry

24

DESSERTS

CREME BRULÉE

with homemade Sorbet

13

CURD DUMPLINGS

with apricot roaster

14

AMARENA CHERRY

mascarpone | chocolate | buckwheat | tarragon

22

CAKE WITH RASPBERRY, CURD AND POPPY with homemade Sorbet

9.8