

Lucky's Menu

Variation of goose liver , Celery , Brioche , Green apple VP.

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*White and green asparagus , Rabbit saltimbocca , Meaux
VP. / ZW.*

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*Crispy pike-perch , Oriental aubergine salsa , Roasted romaine lettuce ,
Anchovies and Cesar
VP / ZW.*

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*Asian praline of Mangalica pork, Pak Choi , Mushrooms , Green
asparagus VP./WW.*

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*A tlantic turbot , beurre rouge , 2lei cauliflower , caviar VP. /WP
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Raspberry - champagne sorbet*

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*The Haus am Hang classic
Grilled fillet of organic beef , Truffled risotto ,
port wine sauce , vegetables , foie gras HP.*

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Greek yoghurt dessert , Mandarin , Yoghurt - honey ice cream

Menu 3course € 100,00 with wine € 140,00

Menu 4course € 110,00 with wine € 162,00

Menu 5course € 120,00 with wine € 184,00

Menu 6 course € 130,00 with wine € 206,00

Menu 7course € 140,00 with wine € 228,00

8-course menu € 150.00 with wine € 250.00

Wine accompaniment 1 glass a' 0.1 litre per course

A la carte

Starters € 35,00

Main courses € 59,00

Place setting € 8,00

Dessert

*Pina Colada (baby pineapple, batida di coco,
coconut ice cream) € 19,00*

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*Mango carpaccio , meringue , mango ice cream €
19,00*

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*Liquid chocolate cake , Vanilla bourbon foam ,
Raspberry
€ 19,00*

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*White gelato croccantino , Mocha espuma ,
Toffifee ice cream € 19,00*

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*Greek Yoghurt Dessert , Mandarin , Yoghurt - Honey
Ice Cream € 19,00*

Lucky's homemade ice cream

*Vanilla , Cinnamon , Lemon , Raspberry , Mango ,
Coconut , Caramel , After Eight ,
Winter Spice Ice Cream , Apricot , Greek Yoghurt ,
White Chocolate , Green Apple
Dark Chocolate , Mocha ,*

Per portion € 8,00

Lucky's International

*Hiramasa King Fish Tartare , Sicilian Lemon ,
Sweet and sour cucumber VP.*

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Crispy Crab Roll , Young Spinach , Sesame Dressing VP.

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*Gyoza of Barbarie duck, Roasted young cabbage ,
Coconut cream VP.*

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*Scallop , 2 kinds of peas , lemongrass - red curry sauce
ZW./HP.*

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*Iberico pork, wild garlic puree pimientos del patron , dates , chorizo
jus ZW./HP.*

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Green apple sorbet , Calvados

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*Cote de Veau for 2 persons , White asparagus , Truffle polenta , Sherry
sauce HP.*

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Pina

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Menu 4 course € 110,00 with wine € 162,00

Menu 5 course € 120,00 with wine € 184,00

Menu 6 course € 130,00 with wine € 206,00

Menu 7 course € 140,00 with wine € 228,00

Menu 8 course € 150.00 with wine € 250.00

WINE ACCOMPANIMENT 1 GLASS A' 0.1 LITRE PER COURSE

A la carte

Starters € 35,00

Main courses € 59,00

Place setting € 8,00

Prosciutto di Parma from the Berkel machine € 22.00