



**UNTER DEN LINDEN**  
**GREEN ROOM**

# LUNCH

## **Little Green Rabbit salad mix**

with pomegranate seeds, cucumbers, dried  
tomatoes, sprouts & cherry tomatoes  
and

**burratina from buffalo mozzarella,**  
basil & tomato variety <sup>GF</sup>

**8 / 12 €**

**white quinoa,**

edamame, kimchi & black sesame <sup>GF, V</sup>

**8 / 12 €**

**roasted chicken breast &**

sliced parmesan <sup>GF</sup>

**8 / 12 €**

**black tiger shrimp <sup>GF</sup>**

**10 / 14 €**

Dressing selection: balsamic <sup>GF, V</sup>, Dijon mustard <sup>GF, V</sup> & mango <sup>GF, V</sup>

**Chili con carne soup**

with crème fraîche & spring onions <sup>GF</sup>

**7 €**

**Red lentil coconut soup**

with cashew & pea sprouts <sup>GF, V</sup>

**7 €**

**Soup of the month**

**7 €**

### **Tagliatelle**

with truffled white wine sauce, green asparagus, cherry tomatoes & sliced parmesan

**17 €**

### **Roasted salmon fillet (160 g)**

with coriander lime pesto, roasted cauliflower, pak choi & shiitake <sup>GF</sup>

**18 €**

### **Beef Entrecôte (180 g)**

with steak butter, seasonal vegetables & pumpkin puree <sup>GF</sup>

**22 €**

### **Yellow Thai Curry**

with black sesame, chili, shiso cress & quinoa rice <sup>GF, V</sup>

**12 €**

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### **Side salad**

with pomegranate seeds, cucumbers, dried tomatoes, sprouts & cherry tomatoes <sup>GF, V</sup>

**5 €**

# DESSERT

## **Homemade carrot cake**

with mango sorbet & caramelised ginger <sup>V</sup>

**6 €**

## **Almond milk panna cotta**

with oat crumble & goji berries

**6 €**

## **Vitamin shot**

seasonal fruit salad & roasted nuts <sup>GF, V</sup>

**6 €**

GF = gluten free; V = vegan

If you have any questions about our products and their ingredients or allergens,  
please contact our service team.



## BEVERAGES

### SOFT DRINKS

Vöslauer still or sparkling 0,33 l	3,00 €
Vöslauer still or sparkling 0,75 l	6,00 €
Coca Cola 0,33 l	3,00 €
Coca Cola light or zero 0,33 l	3,00 €
Orangina 0,25 l	3,50 €
Almdudler 0,35 l	3,50 €
Spezi 0,5 l	3,50 €
Club Mate 0,5 l	3,50 €
Rauch Eistee 0,33 l Lemon or Peach	4,00 €
Matcha 0,33 l Lime or Grapefruit	4,00 €
Proviant 0,33 l Apple, Cherry & Pomegranate, Rhubarb or Passion fruit-Orange	3,50 €
Schweppes 0,2 l Ginger Beer, Soda, Bitter Lemon, Ginger Ale or Tonic Water	3,50 €
Rauch Juices 0,2 l Blackcurrent, Coconut pineapple, Mango, Passion Fruit or Tomate	3,50 €

## APERITIF

Campari Soda or Orange 4 cl	7,00 €
Martini (Rosso/ Bianco) 4 cl	5,00 €

## SPARKLING WINE & CHAMPAGNE

Brut Dargent 0,1 l	5,00 €
Brut Dargent Rosé 0,1 l	5,00 €
Moët Imperial 0,75 l	82,00 €
Moët Imperial Rosé 0,75 l	89,00 €

## WINE

### RED WINE 0,2 l

Bordeaux (France)	8,00 €
Merlot (France)	6,00 €

### WHITE WINE 0,2 l

Riesling (Germany)	8,00 €
Sauvignon Blanc (France)	6,00 €

### ROSÉ WINE 0,2 l

Cinault-Syrah (France)	6,00 €
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## BEER

Erdinger Weizenbier bright or alcohol-free 0,5 l	4,50 €
Krombacher Pils or alcohol-free 0,33 l	3,50 €
Heineken 0,33 l	4,00 €
Tiger 0,33 l	4,00 €
Augustiner bright 0,5 l	4,50 €

## COFFEE

Espresso	3,00 €
Espresso Doppio	4,00 €
Coffee	4,00 €
Cappuccino	4,00 €
Latte Macchiato	4,00 €
Fresh Tea	
Mint or Ginger	4,00 €
Tea	
English Breakfast, Darjeeling, Alpine herbs, Sun salutation, Red Berries, Chamomile, Peppermint	4,00 €