



Our recommendations

...from the kitchen

Our autumn menu – as 3-course menu 54,9

Autumnal chestnut cream soup 19g Protein 9,9
with goat's cheese and Brussels sprout leaves

Pink-roasted saddle of venison 38g Protein 38,9
on sweet potato purée, romanesco broccoli and pomegranate jus

Qube pumpkin tiramisu 10 g Protein 10,9
on salted caramel sauce

ProFood - 4-course surprise menu 59,9

Enjoy 4 courses, delicious, healthy and high in protein

...from the bar

Citrus Garden Spritz 7
Soda, fresh orange juice,
Grapefruit, sprig of rosemary
invigorating, spicy, stimulating

Berry Rosé Fizz 8
Soda, fresh berries, mint,
a splash of lemon juice
slightly bitter, refreshing, rich in vitamins

Green Basil Spritz 8
Soda, apple juice, lime, basil
rich in antioxidants, elegant, light, sweet and sour

...with 0.1 l. of rosé sparkling wine/ Prosecco on request add. 5

...from the wine cellar

Rödelseer Küchenmeister Silvaner 2023 0,1 8
Juliussspital Winery, Franconia 0,2 14
Lively, fruit-forward Silvaner 0,75 48

Grüner Veltiner 2023 0,1 9
Sabrina Roth Winery 0,2 16
refreshing, fruity, dry 0,75 51

Valpolicella Superiore 2020 0,1 10
Felezza Di Luca Anselmi Winery, Veneto 0,2 17
Distinct aroma density of wild berries 0,75 58