WEEKLY MENU

09.11.–13.11.2026

BOTANIQUE
BISTRO & BAR

LUNCH MENU
The same selection all week
11:30–14:00

SOUPS 95,-

Tomato soup with basil oil and Parmesan (7)

Onion soup with egg (3, 9)

MAIN COURSES 355,-

Pulled duck leg, braised red cabbage, potato gnocchi (1, 3, 7, 12)

Sous-vide pork tenderloin, herb-roasted potatoes, pea pods with sweet chili sauce (6, 9, 12) GF

Chicken steak with Caesar salad, croutons and Grana Padano (1, 3, 4, 7, 10, 12)

Hummus, roasted vegetable fries, avocado foam (3, 11) VG, GF

Grilled beef ball tip steak, roasted vegetables, sweet potato fries (7, 12) GF

DESSERTS 110,-

Matcha cream cake with strawberry sauce (1, 3, 7, 12)

LUNCHTIME LEMONADES 95,-

Rosehip & Ginger

Strawberry & Mint

Forest Berry

V — VEGAN
VG — VEGETARIAN
GF — GLUTEN FREE