

RH

Sharing Menu

Sourdough bread. Cured speck. Salted butter

Starters

Roast beef. Sauce Remoulade. Bao bun

Octopus in saor

Herb salad. Strawberries. Asparagus. Goat's cheese

Main Course

Dry-aged roast beef

Carrot. Chickpea sticks

Pulled beef. Taco. Fried onions

Dessert

Mascarpone mousse

Honey. Strawberry. Elderflower ice cream

Euro 59 per person

The menu is served per table.

Cover charge is billed separately.

Eat

Mixed salad RH Style	9
Baked green asparagus Hazelnuts. Herb salad	15
Octopus in saor Sour cream. Focaccia. Chimichurri	19
Roastbeef rare Remoulade sauce. Salsa verde. Pickled vegetables	20
Rigatoni Aubergine. Amatriciana. Mozzarella Burrata	16
Schlutzer Nettle and spinach. Alpine cheese. Brown bread	17
Cress risotto Rhubarb. Smoked char	18

Baked potato praline
Wild garlic. Asparagus. Tomato 22

Turbot
Peas. Morels. Wild garlic 37

Iberico BBQ
Chickpeas. Spring onions 38

Medium-rare roast beef
Carrot. Swiss chard. Shallot and red wine sauce 39

Our Affogato 8

Mascarpone mousse
Honey. Strawberry. Elderflower ice cream 12

Chocolate and walnut slice
Walnut ice cream 14

Cheese selection 18

Place setting per person
Homemade sourdough bread. Salted butter 3
+ € 4 for a main course portion size / +€ 2 for 2 plates

Allergens: Please contact us regarding ingredients and allergens. We are happy to inform you. In case of histamine intolerance please let us know.