

# MÖBIUS

WEDNESDAY 17 JUNE TO SATURDAY 20 JUNE

## LUNCH

WEDNESDAY TO FRIDAY

### BISTROT MENU

2 COURSES 26.- · 3 COURSES 32.-

– STARTER –

#### FOREST MUSHROOM FOAM SOUP

Crouton · Chives

OR

#### HERB SALAD & FRISÉE

Champagne vinaigrette · Cherry tomatoes · Cucumber

– MAIN COURSE –

#### BELLA ITALIA

veal polpetti · tomato sauce · rosemary · Basmati rice

OR

#### WEIL'S NED WURSCHT IST

Bader's Saumagen salad · oil-vinegar marinade · fried potatoes

OR

#### A DREAM OF PASTA

aubergines · penne · parsley · pepper Pecorino

– DESSERT –

#### ALL ABOUT RHUBARB

sorbet · foam · marinated strawberries

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WEDNESDAY TO SATURDAY

### THE SMALL MÖBIUS MENU

2 COURSES 48.- · 3 COURSES 52.-

TO BEGIN

#### MÖBIUS' SALMON TATARE

Crème fraîche · basil salad

IN BETWEEN

#### STRACETTI DI MANZO

beef tenderloin · arugula · pine nuts · Balsamico vinaigrette

TO FINISH

#### PALATSCHINKEN

Viennese crepes · Apricot jam · Powdered sugar

# MÖBIUS

À LA CARTE FROM THE EVENING · ALSO AVAILABLE FOR LUNCH

## À LA CARTE

ES BEGINNT

### OYSTER TIME

Fresh oysters as market available

Each 7.-

### TARTARE DE FILET DE BŒUF

Hand-cut Irish beef tenderloin · Sauce tartare · Egg yolk · Capers · Pickle · Crusty bread

26.-

### RETOUR DE PLAGÉ

Bouillabaisse signature №1 · Pastis · Orange · Saffron · Saltwater fish · Rouille

32.-

### HOUSE FAVOURITE

Crispy veal tripe · Taggiasca olive · Tomate frito · Parmesan

34.-

MITTENDRIN

### A DIFFERENT STEW

Pan-fried zander

Pearl barley · Eel lard · Lovage · Green apple

42.-

### MÖBIUS SIGNATURE №2

24h braised ox cheek · Root vegetables · Potato purée à la Joël Robuchon

36.-

ALWAYS A GOOD IDEA

### THE MÖBIUS MINI MAGNUM ICE CREAM

with espresso by Andraschko

9.-

### WIENER WAHNSINN

Viennese crepes · Apricot jam · Powdered sugar

16.-

### ICE COLD YET CREAMY

Yuzu and/or raspberry sorbet

14.-