

möBIUS

WEDNESDAY 24 JUNE TO SATURDAY 27 JUNE

LUNCH

WEDNESDAY TO FRIDAY

BISTROT MENU

2 COURSES 26.- · 3 COURSES 32.-

– STARTER –

CHILLED CUCUMBER SOUP

ginger · basil

OR

HERB SALAD & FRISÉE

Champagne vinaigrette · Cherry tomatoes · Cucumber

– MAIN COURSE –

STRAMMER MÖBIUS

Höllerschmid cooked ham · fried egg · toasted bread · tomato & cucumber

OR

BEEF STRACCETTI

pan-fried gnocchi · parsley pesto

OR

A DREAM OF PASTA

seafood · prawn · lemon · chilli · basil

– DESSERT –

PANNA COTTA

marinated strawberries · rhubarb sorbet

WEDNESDAY TO SATURDAY

THE SMALL MÖBIUS MENU

2 COURSES 48.- · 3 COURSES 52.-

TO BEGIN

CREAMY BURRATA FROM APULIA

sautéed chanterelles · balsamico · pine nuts

IN BETWEEN

LITTLE BACKHENDL

cucumber · sour cream · lemon

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.-