

HIPPOCAMPUS CAVIAR SELECTION

10 g. Caviar from GRÜLL (Siberian sturgeon) | blini | sour cream € 33,00

Starters

Tuna tartare | avocado | tomatoes | cucumber | ceviche sauce € 26,50

Thunfisch-Tatar | Avocado | Tomaten | Gurken | Ceviche-Sauce

Crispy roasted quail | vegetables | hollandaise sauce | black truffle € 25,50

Kross gebratene Wachtel | Gemüse | Hollandaise Sauce | schwarzer Trüffel

Eggplant Parmigiana | courgettes flowers | basil € 25,00

Auberginen-Parmigiana | Zucchiniblüte | Basilikum

Soup

Gazpacho | feta cheese | mint | pine nuts € 20,00

Gazpacho | Fetakäse | Minze | Pinienkerne

Pasta & Rice

Fish ravioli | seafood | thyme (slightly spicy) € 25,50

Edelfisch-Ravioli | Meeresfrüchte | Thymian (leicht pikant)

Potato dumplings | rabbit | baby spinach | black olives € 25,50

Kartoffelgnocchi | Kaninchen | Babyspinat | schwarze Oliven

Mushroom risotto | parmesan cheese | black truffle min. 2 pers. á € 25,50

Pilz-Risotto | Parmesan | schwarzer Trüffel



Fish


Wild cod pak choi potatoes chanterells saffron foam <i>Seehecht (Wildfang) Pak Choi Kartoffeln Pfifferlinge Safranschaum</i>	€ 39,50
- optionally with caviar from GRÜLL (Siberian sturgeon)	plus € 9,00
Char king prawns (wild-caught) pumpkin artichokes kohlrabi lemon <i>Saibling Riesengarnelen (Wildfang) Kürbis Artischocken Kohlrabi Zitrone</i>	€ 40,50

Meats

Saddle of lamb from Polting lentils artichokes <i>Poltinger Lammrücken Linsen Artischocken</i>	€ 40,50
Saltimbocca of guinea fowl chanterelles snow peas almonds <i>Saltimbocca vom Perlhuhn Pfifferlinge Zuckerschoten Mandeln</i>	€ 39,50

Sweets

Carrots strawberries ginger <i>Karotten Erdbeeren Ingwer</i>	€ 14,50
Chocolate liquorice hazelnuts <i>Schokolade Lakritze Haselnuss</i>	€ 14,50
Sorbet variation <i>Sorbetvariation</i>	€ 14,50
Affogato al caffè (Espresso with vanilla ice cream) <i>Espresso mit Vanilleeis</i>	€ 7,00



Are you looking for a surprise ?

*Our chef de cuisine is looking forward
to arranging a 4-course-menu for you !*

*Menu p.p. 81,50 €
Menu with wine pairing p.p. 109,50 €*

(Please choose either fish or meat)

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*From **Wednesday till Friday** we offer
a business lunch (2-course-menu)*

Menu p.p. 36,50 €

New opening hours in 2024:

*Since January 20th, 2024 we are also open on Saturday lunchtime
and offer you a small menu with special dishes.*

Information for allergy sufferers:

*Should you be allergic to certain ingredients, substances or products and of those cause you food intolerance,
please inform our staff when ordering.*

Our staff will be pleased to give you detailed information and also hand out a list upon request.

