

HIPPOCAMPUS CAVIAR SELECTION

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

Starters

Pilgrim scallops | pumpkin | ginger | limes | sesame seeds € 26,50

Jakobsmuscheln | Kürbis | Ingwer | Limetten | Sesam

- optionally with caviar from GRÜLL (Siberian sturgeon) plus € 9,00

Marinated beef tenderloin | wild broccoli | mustard | red onion € 25,50

Mariniertes Rinderfilet | wilder Brokkoli | Senf | rote Zwiebel

Mushroom tartlet | leeks | burrata | rocket € 25,50

Pilz-Törtchen | Lauch | Burrata | Rucola

Soup

Cold cucumber soup | yoghurt | melon | wild cod | caviar € 25,50

Kalte Gurkensuppe | Joghurt | Melone | Seehecht | Caviar

Pasta & Rice

Polting lamb Tortelli | artichokes | butter | sage | Parmesan cheese € 25,50

Poltinger Lamm-Tortelli | Artischocken | Butter | Salbei | Parmesan

Fettuccine | courgettes | courgettes flower | wild prawns | mint € 25,50

Fettuccine | Zucchini | Zucchini Blüten | Wildgarnelen | Minze

Basil risotto | pine nuts | green beans | Provolone min. 2 pers. á € 25,50

Basilikum-Risotto | Pinienkerne | grüne Bohnen | Provolone



Fish


Grilled sea bass vegetable panzanella <i>Gegrilltes Seewolffilet Gemüse-Panzanella</i>	€ 40,50
Gurnard fish fillet octopus chanterelles potatoes olives <i>Knurrhahnfilet Oktopus Pfifferlinge Kartoffeln Oliven</i>	€ 40,50

Meats

Veal meatball mashed potatoes black truffle Parmesan foam <i>Frikadelle vom Kalb Kartoffelpüree schwarzer Trüffel Parmesanschaum</i>	€ 39,50
Rabbit bites spring onions chanterelles artichokes <i>Bocconcini vom Kaninchen Frühlingszwiebeln Pfifferlinge Artischocken</i>	€ 39,50

Sweets

Cannoli almonds ricotta wild berries <i>Cannoli Mandeln Ricotta Waldbeeren</i>	€ 14,50
Coconut chocolate basil peach <i>Kokosnuss Schokolade Basilikum Pfirsich</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.

