

HIPPOCAMPUS CAVIAR SELECTION

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

Starters

Tuna | anchovies | Blini | cucumber € 26,00

Thunfisch | Sardellen | Blini | Gurken

- wahlweise mit Kaviar von GRÜLL (sibirischer Stör) plus € 9,00

Breaded sweetbread | artichokes | Béarnaise sauce € 25,50

Paniertes Kalbsbries | Artischocken | Sauce Béarnaise

Egg | spinach | fontina cheese | black truffle € 25,50

Ei | Spinat | Fontinakäse | schwarzer Trüffel

Soup

Potato soup | Buffalo ricotta | black truffle € 24,00

Kartoffelsuppe | Büffelricotta | schwarzer Trüffel

Pasta & Rice

Pumpkin tortelli | gurnard | lemon | asparagus € 25,50

Kürbis-Tortelli | Knurrhahnfilet | Zitrone | Spargel

Mezze Paccheri | beef ragout | chickpeas | rosemary € 25,00

Mezze Paccheri | Rinderragout | Kichererbsen | Rosmarin

Risotto | chanterelles | porcini mushrooms | pistachio min. 2 pers. á € 25,00

Risotto | Pfifferlinge | Steinpilze | Pistazien



Fish

Pikeperch lentils artichokes mustard <i>Zander Linsen Artischocken Senf</i>	€ 40,50
Wild sea bass vegetable seafood (slightly spicy) <i>Seewolf (Wildfang) Gemüse Meeresfrüchte (leicht pikant)</i>	€ 40,50
Atlantic sole spinach olive oil lemon <i>Atlantik-Seezunge Spinat Olivenöl Zitrone</i>	€ 49,50

Meats

Ossobuco mashed potatoes wild broccoli <i>Ossobuco Kartoffelpüree wilder Brokkoli</i>	€ 39,50
French pigeon calf's liver Savoy cabbage cannelloni raisins <i>Französische Taube Kalbsleber Wirsing-Cannelloni Sultaninen</i>	€ 39,50

Sweets

Crème brûlée parfait almonds mango <i>Crème Brûlée Parfait Mandeln Mango</i>	€ 14,50
Chocolate figs vanilla <i>Schokolade Feigen Vanille</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.

