

HIPPOCAMPUS CAVIAR SELECTION

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

Starters

Smoked suckling pig cheeks | Pak Choi | red onions | balsamic vinegar € 25,50

Geräucherte Spanferkelbäckchen | Pak Choi | rote Zwiebel | Balsamicoessig

Pilgrim scallops | glazed cauliflower | sultanas | sesame seeds | tuna sauce € 26,50

Jakobsmuscheln | glasierter Blumenkohl | Sultaninen | Sesam | Thunfischsauce

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

Pumpkin crème brûlée | mushrooms | black truffle | Parmesan cheese € 25,50

Kürbis-Crème Brûlée | Pilze | schwarzer Trüffel | Parmesan

Soup

Chestnut soup | porcini mushrooms | olive oil € 24,00

Maroni-Suppe | Steinpilze | Olivenöl

Pasta & Rice

Ossobuco tortelli | saffron | sage | lemon € 25,50

Ossobuco-Tortelli | Safran | Salbei | Zitrone

Orecchiette | turnip greens | bread | garlic | dried tomatoes € 25,00

Orecchiette | Brokkoliröschen | Brot | Knoblauch | getrocknete Tomaten

Risotto | wild prawns | beetroot | sour cream (slightly spicy) min. 2 pers. á € 25,50

Risotto | Wildgarnelen | rote Beete | Sauerrahm

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



Fish


Cod fillet potato cream artichokes black truffle <i>Seehechtfilet Kartoffelcreme Artischocken schwarzer Trüffel</i>	€ 40,50
Turbot fillet roots pumpkin lobster sauce <i>Steinbuttfilet Wurzelgemüse Kürbis Hummersauce</i>	€ 40,50
Atlantic sole spinach olive oil lemon <i>Atlantik-Seezunge Spinat Olivenöl Zitrone</i>	€ 49,50

Meats

Polting lamb shoulder Savoy cabbage speck chanterelles <i>Poltinger Lammschulter Wirsing Speck Pfifferlinge</i>	€ 40,00
Crispy boned young rooster vegetable caponata rosemary <i>Ausgelöstes kross gebratenes Stubenküken Gemüse-Caponata Rosmarin</i>	€ 39,50

Sweets

Chocolate tropical fruits coconut <i>Schokolade tropische Früchte Kokosnuss</i>	€ 14,50
Bread apple vanilla caramel mascarpone <i>Brot Apfel Vanille Karamell Mascarpone</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 €

*On **Saturday lunchtime** we offer you a
3-course menu including wine accompaniment
and 1 bottle of mineral water
for 89,50 €*

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.

