

HIPPOCAMPUS CAVIAR SELECTION

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

Starters

Spiny lobster au gratin | pilgrim scallop | lentils | mustard € 28,00

Gratinierte Babylanguste | Jakobsmuschel | Linsen | Senf

Roast beef | radicchio from Treviso | pecorino cheese | horseradish € 25,50

Roastbeef | Radicchio aus Treviso | Pecorinokäse | Meerrettich

Vegetable pie | mushrooms | black truffle € 25,00

Gemüse-Törtchen | Pilze | schwarzer Trüffel

Soup

Fish soup Hippocampus style € 24,00

Edelfisch-Suppe nach Hippocampus Art

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

Pasta & Rice

Venison tortelli | butter | Parmesan cheese | sage € 25,50

Reh-Tortelli | Butter | Parmesan | Salbei

Calamarata | octopus ragout | olives | capers | tomato (slightly spicy) € 24,50

Calamarata | Oktopus-Ragout | Oliven | Kapern | Tomaten (leicht pikant)

Risotto | artichokes | taleggio | tartufo nero min. 2 pers. á € 24,50

Risotto | Artischocken | Taleggio | black truffle



Fish

Atlantic sole spinach olive oil lemon <i>Atlantik-Seezunge Spinat Olivenöl Zitrone</i>	€ 55,00
Roasted wild sea bass fillet endives Jerusalem artichoke cannellini beans pine nuts (slightly spicy) <i>Gebratenes Seewolffilet (Wildfang) Endivien Topinambur Cannellinibohnen Pinienkerne (leicht pikant)</i>	€ 39,00
Monkfish pumpkin artichokes leek saffron <i>Seeteufel Kürbis Artischocken Lauch Safran</i>	€ 40,00
- optionally with caviar from GRÜLL (Siberian sturgeon)	plus € 9,00

Meats

Saddle of lamb from Polting peppers puntarelle potato <i>Poltinger Lammrücken Paprika Puntarelle Kartoffel</i>	€ 39,50
Saddle of deer di Polting celery puree cranberries Savoy cabbage <i>Poltinger Hirschrücken Selleriepüree Preiselbeeren Wirsing</i>	€ 39,50

Sweets

Parfait Turkish honey orange semolina <i>Parfait türkischer Honig Orange Gries</i>	€ 14,50
Tiramisù Hippocampus style hazelnut <i>Tiramisù nach Hippocampus Art 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)

* * *

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

Menu p.p. 36,50 €

Do you still need a Christmas gift ?

*Due to several requests, we would like to inform you,
that you can purchase Zalto wine glasses from us.*

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.

