

HIPPOCAMPUS CAVIAR SELECTION

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

Starters

Marinated tuna | potato croquette | ginger | anchovy sauce € 26,50

Marinierter Thunfisch | Kartoffelkrokette | Ingwer | Sardellensauce

Bignè cheese | artichokes | black truffle € 25,50

Käse Bignè | Artischocken | schwarzer Trüffel

Suckling pig-Carpaccio | frisée | croutons | raisins | fennel sauce € 24,50

Spanferkel-Carpaccio | Frisée | Croutons | Rosinen | Fenchelsauce

Soup

Beetroot soup | scallops | sour cream | vanilla € 24,50

Rote-Beete-Suppe | Jakobsmuscheln | Sauerrahm | Vanille

Pasta & Rice

Pumpkin Tortelli | prawns | sea asparagus | lemon (slightly spicy) € 25,50

Kürbis Tortelli | Garnelen | Meeresspargel | Zitrone (leicht pikant)

Tagliatelle / rabbit ragout | pioppini mushrooms | rosemary € 26,00

Tagliatelle | Kaninchen-Ragout | Pappelpilze | Rosmarin

Spinach risotto | Stracchino cheese | black truffle min. 2 Pers. á € 25,50

Spinat-Risotto | Stracchino-Käse | schwarzer Trüffel



Fish

Skrey fillet fava bean cream broccoli florets butter thyme almonds <i>Skrey-Filet Dicke Bohnen-Creme Brokkoliröschen Butter Thymian Mandeln</i>	€ 42,50
Sea bream fillet vegetable olive oil and lemon <i>Goldbrassen Filet Gemüse Olivenöl und Zitrone</i>	€ 42,50

Meats

Poularde Saltimbocca savoy cabbage chestnuts own sauce <i>Poularde-Saltimbocca Wirsing Maroni eigene Sauce</i>	€ 42,00
Veal chops potatoes artichokes spring onion <i>Kalbskotelett Kartoffeln Artischocken Frühlingszwiebeln</i>	€ 44,50

Sweets

Pear chocolate <i>Birne Schokolade</i>	€ 14,50
Doughnut zabaione vanilla caramel <i>Krapfen Zabaione Vanille Karamell</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 €

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.

