

## HIPPOCAMPUS CAVIAR SELECTION

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

### Starters

Grilled squid | potatoes | asparagus | saffron sauce € 25,50

*Gegrillte Tintenfische | Kartoffeln | Spargel | Saffransauce*

Poached egg | spinach | crème fraîche | caviar € 29,50

*Pochiertes Ei | Spinat | Crème fraîche | Kaviar*

Tartar of marinated veal | frisée | king oyster mushrooms | Parmesan cheese € 26,50

*Tartar vom marinierten Kalb | Frisée | Kräuterseitlinge | Parmesan*

### Soup

Wild garlic soup | sheep Ricotta | bread € 24,50

*Bärlauchsuppe | Schaf-Ricotta | Brot*

### Pasta & Rice

Peas Tortelli | prawns | mint | chili (slightly spicy) € 26,50

*Erbsen-Tortelli | Garnelen | Minze | Chili (leicht pikant)*

Potato-Gnocchi | beef ragout | artichokes € 25,50

*Kartoffel-Gnocchi | Rinderragout | Artischocken*

Piennolo tomato Risotto | Burrata | basil | pine nuts min. 2 Pers. á € 26,50

*Piennolo-Tomaten-Risotto | Burrata | Basilikum | Pinienkerne*



## Fish


Pike perch (wild catch)   lenses     hollandaise sauce / mustard <i>Zander (Wildfang) / Linsen / Hollandaise Sauce / Senf</i>	€ 42,50
Crspy roasted sea bass   vegetables   olive oil / lemon <i>Kross gebratenes Seewolffilet / Gemüse / Olivenöl / Zitrone</i>	€ 42,50

## Meats

Boned young rooster   white and green asparagus   almonds <i>Ausgelöstes Stubenküken / weißer und grüner Spargel / Mandeln</i>	€ 42,50
Gratinated saddle of lamb   olives   tomatoes / saltwort <i>Gratiniertes Lammrücken / Oliven / Tomaten / Mönchsbart</i>	€ 43,50

## Sweets

Chocolate   hazelnut   caramel   Mascarpone <i>Schokolade / Haselnuss / Karamell / Mascarpone</i>	€ 15,00
Strawberry   meringue   lemon   cream <i>Erdbeere / Meringue / Zitrone / Sahne</i>	€ 15,00
Sorbet variation <i>Sorbetvariation</i>	€ 15,00
Affogato al caffè (Espresso with vanilla ice cream) <i>Espresso mit Vanilleeis</i>	€ 8,00



## **Are you looking for a surprise ?**

*Our chef de cuisine is looking forward  
to arranging a 4-course-menu for you !*

*Menu p.p. 84,50 €  
Menu with wine pairing p.p. 115,00 €*

*(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. 37,50 €*

### ***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.*

