

HIPPOCAMPUS CAVIAR SELECTION

10 g. Caviar from GRÜLL (Siberian sturgeon) blini sour cream	€ 36,00
30 g. Caviar from GRÜLL (Siberian sturgeon) blini sour cream	€ 105,00

Starters

Crunchy roasted octopus cauliflower puntarelle capers dried tomatoes mint <i>Kross gebratener Oktopus Blumenkohl Puntarelle Kapern getrocknete Tomaten Minze</i>	€ 26,50
Baked pigeon savoy cabbage fagottini almonds blueberries <i>Taube im Ofen gebraten Wirsing-Fagottini Mandeln Heidelbeeren</i>	€ 26,50
Poached egg spinach puree crème fraîche caviar <i>Pochiertes Ei Spinatpüree Crème fraîche Kaviar</i>	€ 29,50
- optionally with Caviar from GRÜLL (Siberian sturgeon)	plus € 12,00

Soup

Fish soup Hippocampus style <i>Edelfisch-Suppe nach Hippocampus Art</i>	€ 26,50
- optionally with Caviar from GRÜLL (Siberian sturgeon)	plus € 12,00

Pasta & Rice

Pumpkin Ravioli ricotta prawns lemon (slightly spicy) <i>Kürbis-Ravioli Ricotta Garnelen Zitrone (leicht pikant)</i>	€ 26,50
Mezzi Paccheri genoese mushrooms <i>Mezzi Paccheri alla Genovese Pilze</i>	€ 26,50
Risotto artichokes Pecorino cheese black truffle <i>Risotto Artischocken Pecorino schwarzer Trüffel</i>	min 2 Pers. á € 26,50



Fish

Gurnard fillet scallops pumpkin chanterelle potatoes <i>Knurrhahnfish Jakobsmuscheln Kürbis Pfifferlinge Kartoffeln</i>	€ 43,50
Pike-perch fava bean artichokes béarnaise sauce <i>Zander Ackerbohne Artischocken Béarnaise-Sauce</i>	€ 43,50
Grilled atlantic sole vegetables olive oil <i>Atlantik-Seezunge vom Grill Gemüse Olivenöl</i>	for 2 Pers. á € 49,50

Meats

Venison (Polting) polenta chestnut beetroot <i>Poltinger Reh Polenta Maroni Rote Beete</i>	€ 43,50
Ossobuco mashed potatoes radicchio from Treviso own sauce <i>Ossobuco Kartoffelpüree Radicchio aus Treviso eigene Sauce</i>	€ 43,50

Sweets

Tette delle Monache plums vanilla <i>Tette delle Monache Pflaumen Vanille</i>	€ 15,00
Chocolate hazelnut caramel <i>Schokolade Haselnuss Karamell</i>	€ 15,00
Sorbet variation <i>Sorbetvariation</i>	€ 15,00
Affogato al caffè (Espresso with vanilla ice cream) <i>Espresso mit Vanilleeis</i>	€ 9,00



Are you looking for a surprise ?

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

*Menu p.p. 89,50 €
Menu with wine pairing p.p. 125,00 €*

(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.

