

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

Marinated salmon „Red Label” rice topinambur mustard sauce honey <i>Marinierter Lachs „Label Rouge” Reis Topinambur Senfsauce Honig</i>	€ 26,00
Smoked pig cheeks lentils vinegar red onion <i>Geräucherte Schweinebäckchen Linsen Essig rote Zwiebel</i>	€ 26,00
Artichokes buffalo ricotta Parmesan cheese black truffle <i>Artischocken Büffelricotta Parmesan schwarzer Trüffel</i>	€ 26,50
- optionally with Caviar from GRÜLL (Siberian sturgeon)	plus € 12,00

Soup

Pumpkin soup saffron oyster marinated sea bass lime <i>Kürbissuppe Safran Auster marinierter Seewolf Limette</i>	€ 26,00
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Pasta & Rice

Gnocchi prawns zucchini burrata ginger <i>Gnocchi Garnelen Zucchini Burrata Ingwer</i>	€ 26,50
Beetroot Tortelli goat cheese Amaretti salted butter <i>Rote-Beete-Tortelli Ziegenkäse Amaretti gesalzene Butter</i>	€ 26,00
Risotto beef ragout friggiteli pine nuts <i>Risotto Rinderragout Friggiteli Pinienkerne</i>	min 2 Pers. á € 26,50



Fish

Cod fillet spinach potatoes leek black truffle	€ 43,00
<i>Kabeljaufilet Spinat Kartoffeln Lauch schwarzer Trüffel</i>	
Turbot fillet endive olives capers Piennolo tomato	€ 43,50
<i>Steinbuttfilet Endivie Oliven Kapern Piennolo-Tomate</i>	

Meats

Crispy boned quail artichokes pepper pumpkin	€ 43,50
<i>Ausgelöste kross gebratene Wachtel Artischocken Paprika Kürbis</i>	
Calf liver mashed potatoes flower sprouts butter sage	€ 42,50
<i>Kalbsleber Kartoffelpüree Kohlröschen Butter Salbei</i>	

Sweets

Apple pie bread caramel raisins	€ 15,00
<i>Apfelkuchen Brot Karamell Rosinen</i>	
Vanilla chocolate hazelnut coffee	€ 15,00
<i>Vanille Schokolade Haselnuss Kaffee</i>	
Sorbet variation	€ 15,00
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Affogato al caffè (Espresso with vanilla ice cream)	€ 9,00
<i>Espresso mit Vanilleeis</i>	



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.

