

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

Ricciola tuna avocado cucumber tomato ceviche sauce <i>Ricciola Thunfisch Avocado Gurke Tomate Ceviche Sauce</i>	€ 26,50
Roast beef goose liver croûtons cassis <i>Roastbeef Gänseleber Croûtons Cassis</i>	€ 26,00
Beetroot green apple mustard goat cheese <i>Rote Beete grüner Apfel Senf Ziegenkäse</i>	€ 26,50
- optionally with Caviar from GRÜLL (Siberian sturgeon)	plus € 12,00

Soup

Potato soup crème fraîche caviar quail egg <i>Kartoffelsuppe Crème fraîche Kaviar Wachtelei</i>	€ 26,00
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Pasta & Rice

Cannellini beans Tortelli salsiccia wild fennel <i>Cannellini-Bohnen-Tortelli Salsiccia wilder Fenchel</i>	€ 26,50
Orecchiette octopus ragout capers olives (slightly spicy) <i>Orecchiette Oktopusragout Kapern Oliven (leicht pikant)</i>	€ 26,00
Risotto artichokes Fontina cheese black truffle <i>Risotto Artischocken Fontinakäse schwarzer Trüffel</i>	min 2 Pers. á € 26,50



Fish

Monkfish pumpkin quinoa lime chili <i>Seeteufel Kürbis Quinoa Limette Chili</i>	€ 43,50
Gurnard fish prawns mixed root vegetables lobster sauce <i>Knurrhahnfisch Garnelen gemischtes Wurzelgemüse Hummersauce</i>	€ 43,50

Meats

Breaded veal tenderloin potatoes cime di rapa <i>Paniertes Kalbsfilet Kartoffeln cime di rapa</i>	€ 44,50
Saddle of venison from Polting savoy cabbage goji berries <i>Poltinger Rehrücken Wirsing Goji Beeren</i>	€ 44,50

Sweets

Pear chocolate <i>Birne Schokolade</i>	€ 15,00
Ricotta Cannolo pistachio popcorn <i>Ricotta-Cannolo Pistazie Popcorn</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. 39,50 €

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.

