

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

Ricotta doghnut black truffle artichokes Parmesan cheese <i>Ricotta Krapfen schwarzer Trüffel Artischocken Parmesan</i>	€ 26,50
Beef tartare quail egg bagna cauda cucumber capers croutons <i>Rindertatar Wachtelei Bagna Cauda Gurke Kapern Croûtons</i>	€ 26,00
Scallops cauliflower raisins tuna sauce flaxseed <i>Jakobsmuscheln Blumenkohl Rosinen Thunfischsauce Leinsamen</i>	€ 26,50
- optionally with Caviar from GRÜLL (Siberian sturgeon)	plus € 12,00

Soup

Root soup buffalo ricotta black truffle <i>Wurzelgemüse-Suppe Büffelricotta schwarzer Trüffel</i>	€ 26,00
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Pasta & Rice

Fish Tortelli sea asparagus squid clams tomato (slightly spicy) <i>Edelfisch-Tortelli Meeresspargel Tintenfisch Venusmuscheln Tomate (leicht pikant)</i>	€ 26,50
Mezze Maniche deer ragout juniper radicchio from Treviso <i>Mezze Maniche Rehragout Wacholder Radicchio aus Treviso</i>	€ 26,00
Risotto beet roots ginger prawns sour cream <i>Risotto Rote Beete Ingwer Garnelen Sauerrahm</i>	min 2 Pers. á € 26,50



Fish

Skrey spinach crème fraîche caviar from Grüll	€ 44,50
<i>Skrey Spinat Crème Fraîche Kaviar von Grüll</i>	
Sea bass artichokes pumpkin leek beurre blanc	€ 43,50
<i>Seewolf Artischocken Kürbis Lauch Beurre blanc</i>	

Meats

Duck breast from Polting polenta chestnuts baby corn	€ 44,50
<i>Poltinger Entenbrust Polenta Maroni Babymais</i>	
Veal cheeks celery wild broccoli	€ 44,50
<i>Kalbsbäckchen Sellerie wilder Brokkoli</i>	

Sweets

Apple almonds caramel lemon	€ 15,00
<i>Apfel Mandeln Karamell Zitrone</i>	
Chocolate terrine raspberry	€ 15,00
<i>Schokoladenterrine Himbeere</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. 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.

