

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

Stingray fin fava bean cream glasswort butter thyme <i>Rochenflügel Dicke Bohnen-Creme Mönchsbart Butter Thymian Kapern</i>	€ 27,50
Sweetbread artichokes leek black truffle <i>Kalbsbries Artischocken Lauch schwarzer Trüffel</i>	€ 27,50
Parmesan cheese soufflé pumpkin radicchio mustard raisins <i>Parmesan-Soufflé Kürbis Radicchio Senf Rosinen</i>	€ 27,50
- optionally with Caviar from GRÜLL (Siberian sturgeon)	plus € 12,00

Soup

Fish soup "Hippocampus style" <i>Edelfischsuppe "Hippocampus Art"</i>	€ 29,00
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Pasta & Rice

Eggplant tortelli mozzarella basil <i>Auberginen-Tortelli Mozzarella Basilikum</i>	€ 27,50
Orecchiette lamb ragout (Polting) artichokes mint Pecorino cheese <i>Orecchiette Lammragout (Polting) Artischocken Minze Pecorino</i>	€ 27,50
Risotto Piennolo-tomatoes sea asparagus lemon marinated prawns (s.s.) min 2 pers. á <i>Risotto Piennolo-Tomaten Meeresspargel Zitrone marinierte Garnelen (leicht pikant)</i>	€ 28,50



Fish

Pike-perch fillet beetroot zucchini yogurt dill <i>Zanderfilet Rote Beete Zucchini Joghurt Dill</i>	€ 44,50
Grilled sea bream spinach olive oil lemon <i>Goldbrasse vom Grill Spinat Olivenöl Zitrone</i>	for 2 pers. á € 47,50

Meats

Rabbit bites pak choi topinambur spring onions black truffle <i>Bocconcini vom Kaninchen Pak Choi Topinambur Frühlingszwiebeln schwarzer Trüffel</i>	€ 45,50
Dairy calve Tomahawk potatoes flower sprouts green pepper sauce <i>Tomahawk vom Milchkalb Kartoffeln Kohlröschen grüner Pfeffersauce</i>	€ 49,50

Sweets

Brioche apple caramel pine nuts mascarpone <i>Brioche Apfel Karamell Pinienkerne Mascarpone</i>	€ 16,00
Puff pastry brittle parfait chocolate semolina dumplings vanilla blueberries <i>Blätterteig Krokant-Parfait Schokolade Grießklößchen Vanille Heidelbeeren</i>	€ 16,00
Sorbet variation <i>Sorbetvariation</i>	€ 16,00
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.

