

## 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

Roasted tuna   cucumber   avocado   tomatoes   rhubarb   remoulade sauce <i>Gebratener Thunfisch   Gurken   Avocado   Tomaten   Rhabarber   Remouladen Sauce</i>	€ 28,50
Marinated veal   horseradish   wild broccoli   hazelnuts   frisée <i>Mariniertes Kalb   Meerrettich   wilder Brokkoli   Haselnüsse   Frisée</i>	€ 27,50
Poached egg   white and green asparagus   Parmesan cheese   black truffle <i>Pochiertes Ei   weißer und grüner Spargel   Parmesan   schwarzer Trüffel</i>	€ 27,50

### Soup

Beetroot soup   scallops   vanilla <i>Rote Beete Suppe   Jakobsmuscheln   Vanille</i>	€ 27,50
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### Pasta & Rice

Potato Gnocchi   beef ragout   salted ricotta   basil <i>Kartoffel-Gnocchi   Rinderragout   gesalzener Ricotta   Basilikum</i>	€ 27,50
Gratinated crespella   pumpkin   artichokes   black truffle <i>Gratinierte Crespella   Kürbis   Artischocken   schwarzer Trüffel</i>	€ 27,50
Risotto   white and green asparagus   squids   ginger <i>Risotto   weißer und grüner Spargel   Tintenfische   Ingwer</i>	min 2 pers. á €28,50



## Fish

Gurnard fillet   prawns   peas   mint   own sauce	€ 44,50
<i>Knurrhahnfilet   Garnelen   Erbsen   Minze   eigene Sauce</i>	
Grilled atlantik sole   vegetables   olive oil   lemon	for 2 pers. á € 49,50
<i>Atlantik-Seezunge vom Grill   Gemüse   Olivenöl   Zitrone</i>	

## Meats

Guinea fowl saltimbocca   white & green asparagus   hollandaise-mustard sauce	€ 43,50
<i>Perlhuhnbrust-Saltimbocca   weißer und grüner Spargel   Hollandaise Sauce mit Senf</i>	
Calf's liver   spinach   onion   Marsala sauce	€ 43,50
<i>Kalbsleber   Spinat   Zwiebel   Marsala Sauce</i>	

## Sweets

Panna cotta   white chocolate   lime   wild berries	€ 16,00
<i>Panna cotta   weiße Schokolade   Limette   Waldbeeren</i>	
Crème Brûlée Parfait   vanilla   tropical fruits   pistachio	€ 16,00
<i>Crème Brûlée Parfait   Vanille   tropische Früchte   Pistazie</i>	
Sorbet variation	€ 16,00
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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. 130,00 €*

*(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.*

