

## 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   watermelon   avocado   cucumber   teriyaki sauce   sasame	€ 29,50
<i>Ricciola   Wassermelone   Avocado   Gurke   Teriyaki-Sauce   Sesam</i>	
Tartlet   ricotta   glazed asparagus   zucchini flowers   tomatoes	€ 27,50
<i>Tartelette   Ricotta   glasierter Spargel   Zucchini Blüten   Tomaten</i>	
Roast beef   chanterelles   Parmesan cheese   carob   black truffle	€ 27,50
<i>Roast beef   Pfifferlinge   Parmesan   Johannisbrot   schwarzer Trüffel</i>	

### Soup

Gaspacho “Hippocampus style”	€ 27,50
<i>Gaspacho “Hippocampus Art”</i>	

### Pasta & Rice

Asparagus Tortelli   butter   Parmesan cheese   black truffle	€ 27,50
<i>Spargel-Tortelli   Butter   Parmesan   schwarzer Trüffel</i>	
Scialatielli   salsiccia ragout   wild fennel   lemon	€ 27,50
<i>Scialatielli   Salsiccia-Ragout   wilder Fenchel   Zitrone</i>	
Risotto   garlic   olive oil   chili   anchovies	min 2 pers. á € 27,50
<i>Risotto   Knoblauch   Olivenöl   Chili   Sardellen</i>	



## Fish


Monkfish   chanterelles   potatoes   olives   spring onions <i>Seeteufel   Pfifferlinge   Kartoffeln   Oliven   Frühlingszwiebeln</i>	€ 45,50
Sea bass fillet   vegetable-Panzanella   tomato vinaigrette   capers   mint <i>Seewolffilet   Gemüse-Panzanella   Tomaten-Vinaigrette   Kapern   Minze</i>	€ 45,50

## Meats

Iberian piglet   pimientos de padròn   cauliflower   mustard <i>Iberisches Ferkel   Pimientos de Padrón   Blumenkohl   Senf</i>	€ 47,50
Crispy boned quail   spinach   asparagus <i>Ausgelöste kross gebratene Wachtel   Spinat   Spargel</i>	€ 43,50

## Sweets

Mango   almond <i>Mango   Mandel</i>	€ 16,00
Chocolate doughnut   cherries   fior di latte ice cream   balsamic vinegar <i>Schokoladenkrapfen   Kirschen   Fior di Latte Eis   Balsamico Essig</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. 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.*

