

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

Squids cantaloupe melon watermelon frisée mint chili <i>Tintenfische Cantaloupe-Melone Wassermelone Frisée Minze Chili</i>	€ 29,50
Spaghetti timbale chanterelles Parmesan cheese black truffle <i>Spaghetti-Timballo Pfifferlinge Parmesan schwarzer Trüffel</i>	€ 27,50
Roast pork pumpkin fennel orange coriander own sauce <i>Schweinebraten Kürbis Fenchel Orange Koriander eigene Sauce</i>	€ 27,50

Soup

Carrot soup tropical fruits scallops <i>Karotten-Suppe tropische Früchte Jakobsmuscheln</i>	€ 25,50
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Pasta & Rice

Orecchiette veal ragout chanterelles goat cheese <i>Orecchiette Kalbsragout Pfifferlinge Ziegenkäse</i>	€ 27,50
Tortelli (lukewarm) tomato mozzarella fermented vegetables pine nuts <i>Tortelli (lauwarm) Tomate Mozzarella fermentiertes Gemüse Pinienkerne</i>	€ 27,50
Risotto hazelnuts lemon smoked swordfish <i>Risotto Haselnüsse Zitrone geräucherter Schwertfisch</i>	min 2 pers. á € 29,50



Fish

Codfish potatoes green beans celery caper vinaigrette marjoram <i>Kabeljau Kartoffeln grüne Bohnen Sellerie Kapern-Vinaigrette Majoran</i>	€ 44,50
Gurnard fillet prawns chanterelles pumpkin topinambur own sauce <i>Knurrhahnfischfilet Garnelen Pfifferlinge Kürbis Topinambur eigene Sauce</i>	€ 45,50

Meats

Saddle of venison (Polting) spinach Cannelloni chanterelles cherries <i>Rehrücken (Polting) Spinat-Cannelloni Pfifferlinge Kirschen</i>	€ 49,50
Rabbit bites wild broccoli potatoes spring onions black truffle <i>Bocconcini vom Kaninchen wilder Brokkoli Kartoffeln Frühlingszwiebeln schwarzer Trüffel</i>	€ 44,50

Sweets

Tiramisù “Hippocampus style“ <i>Tiramisù “Hippocampus Art”</i>	€ 16,00
Bigné wild berries lemon <i>Bigné Waldbeeren Zitrone</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.

