

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

Marinated tuna cucumber pumpkin ginger tomato gazpacho <i>Marinierter Thunfisch Gurke Kürbis Ingwer Tomaten-Gazpacho</i>	€ 29,50
Beef tartare cous cous avocado bell pepper quail egg mustard sauce <i>Rindertatar Cous Cous Avocado Paprika Wachtelei Senfsauce</i>	€ 28,50
Buffalo Ricotta doughnuts spinach chantarelles Parmesan cheese black truffle <i>Büffelricotta-Krapfen Spinat Pfifferlinge Parmesan schwarzer Trüffel</i>	€ 27,50

Soup

Cantaloupe melon soup curd cheese smoked salmon lime <i>Cantaloupe-Melone-Suppe Quark geräucherter Lachs Limette</i>	€ 25,50
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Pasta & Rice

Potato Tortelli porcini mushrooms butter Parmesan cheese rucola <i>Kartoffel-Tortelli Steinpilze Butter Parmesan Rucola</i>	€ 28,50
Mezze Maniche Neapolitan beef ragout salty Ricotta basil <i>Mezze Maniche neapolitanisches Rinderragout salziger Ricotta Basilikum</i>	€ 29,50
Risotto Piennolo tomatoes lemon prawns (slightly spicy) <i>Risotto Piennolo-Tomaten Zitrone Garnelen (leicht pikant)</i>	min 2 pers. á € 27,50



Fish

Turbot fillet lentil salad quinoa chard capers and olives vinaigrette	€ 47,50
<i>Steinbuttfilet Linsensalat Quinoa Mangold Kapern-Oliven-Vinaigrette</i>	
Crispy roasted sea bass fillet spinach potatoes olive oil lemon	€ 49,50
<i>Kross gebratenes Seewolf filet Spinat Kartoffeln Olivenöl Zitrone</i>	

Meats

Veal fillet saltimbocca chantarelles pumpkin snap peas own sauce	€ 49,50
<i>Saltimbocca vom Kalbsfilet Pfifferlinge Kürbis Zuckerschoten eigene Sauce</i>	
Boned young rooster pak choi carrots babymais coriander	€ 46,50
<i>Ausgelöstes Stubenküken Pak Choi Karotten Babymais Koriander</i>	

Sweets

Chocolate terrine raspberry mint	€ 16,50
<i>Schokoladenterrine Himbeere Minze</i>	
Caramelized cheesecake apricots almonds	€ 16,50
<i>Karamellisierter Käsekuchen Aprikosen Mandeln</i>	
Sorbet variation	€ 16,50
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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.

