

Garage01 Dinner Menu

Draft 1

Soups/ Suppen

Suppe des Tages

Kürbiscremesuppe/ Phylo Teig/ Maroni/ Rosmarinöl (AL)
Pumpkin soup/ phyllo dough/ chestnut/ rosemary oil

Starters

Jamón Ibérico/ Röstzwiebelbutter/ Hausbrot (AG)
Ibérico ham/ fried onion butter/ home-made bread

Rüben Variation/ Ziegenkäse/ Brunnenkresse/ Knoblauch Confit (GMO)
Red beet variation/ goat cheese/ water-cress/ garlic confit

Radicchio tardivo/ 18 Monate Bergkäse/ Feigen/ Brotchips (AGMO)
Radicchio tardivo/ 18 month Berg cheese/ figs/ bread chips

Saibling/ Kren Panacotta/ gepuffter Reis/ Dille (DG)
Trout/ horseradish Panacotta/ puffed rice/ dill

Gebackene Pilze/ Babykartoffel/ veganes Citrus Aioli (Vegan) (AFM)
Fried mushrooms/ baby potatoes/ vegan citrus fruits aioli

Schwarzes Risotto/ Calamari/ Geröstete Paprika/ Kerbel (LOR)
Black risotto/ squids/ roasted peppers/ chervil

Hauptgang/ Main Courses

Hühnerbrust/ Cremiger Lauch/ Steinpilze/ Kartoffelskins/ Rosmarinsalz (GLO)
Chicken breast/ creamed leek/ potato peels/ rosemary salt

Schweinebauch/ Quitte/ Sellerie/ Süsskartoffel/ Sherryessig (LMO)
Pork belly/ quince/ sweet potato/ cherry vinegar

Welsfilet/ Chorizo/ Kritharaki Nudeln/ Wurzelgemüse (ADLO)
Catfish/ chorizo/ krithraki pasta/ root vegetables

Risotto/ Wintergemüse/ Haselnüsse (Vegan)(HO)
Risotto/ winter vegetables/ hazelnuts

Desserts

Maronimousse/ Dunkelschokolade Brownie/ Amarena (ACGH)
Chestnut mousse/ dark chocolate brownie/ amerena cherry

Apfel Crumble/ Rumcreme/ Salzkaramel Sauce (ACGO)
Appel crumble/ rum crème/ salty caramel sauce

18 monate Bergkase/Quitte Gelee(G)
18 month Berg cheese/ quince jelly

