

## Menü | menu

|                                                                                                                                                                                                                                                                                               |               |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------------|
| Waldpilzrahmsuppe<br>Pfifferlinge   Waldpilz Gyoza   Preiselbeer Schaum<br><i>Forest mushroom cream soup   chanterelles   mushroom Gyoza   cranberry foam</i><br>oder   or                                                                                                                    | 12.50         |
| Tempura von Buchenpilzen<br>Limetten Vinaigrette   Edamame   Aioli   Wildkräuter - vegan -<br><i>Tempura of beech mushrooms   lime vinaigrette   edamame   Aioli   meadow herbs - vegan -</i>                                                                                                 | 15.00         |
| ♦ ♦ ♦                                                                                                                                                                                                                                                                                         |               |
| Rosa Lammrücken   lackiert mit Sesam-Nuss Kruste<br>Artischocken Püree<br>Zuckerschoten   Perlzwiebel   Mandel-Kartoffel Bällchen<br><i>Lamb loin - medium -   glazed with a sesame and nut crust<br/>artichoke purée   sugar snaps   pearl onions   almond and potato balls</i><br>oder   or | 34.00         |
| Gegrilltes Filet vom Atlantik Kabeljau<br>Amalfi-Zitronen-Risotto   wilder Brokkoli   Hummer Beurre blanc<br><i>Grilled fillet of Atlantic cod   Amalfi lemon risotto   wild broccoli   crustacean beurre blanc</i>                                                                           | 34.00         |
| ♦ ♦ ♦                                                                                                                                                                                                                                                                                         |               |
| 3-erlei von Schattenmorelle - Sorbet   Gel   eingelegt -<br>Cacao Crumble   Nelke - vegan -<br><i>3 kinds of morello cherries - sorbet   jelly   preserved -   cocoa crumble   clove - vegan -</i>                                                                                            | 12.50         |
| 2 Gang Menü      2 course menu                                                                                                                                                                                                                                                                | 45.00         |
| 3 Gang Menü      3 course menu                                                                                                                                                                                                                                                                | 56.00         |
| ♦ ♦ ♦                                                                                                                                                                                                                                                                                         |               |
| Rinder Tatar 150 g   gebeiztes Eigelb   Pommes Julienne   Trüffel Mayonnaise<br><i>Beef tartare 150 g   cured egg yolk   Julienne fries   truffle mayonnaise</i>                                                                                                                              | 22.00         |
| Salade niçoise   Thunfisch Tataki<br>Salatherzen   Wachtelei   grüne Bohnen   Oliven   Sardellen   Kapern<br><i>Salade niçoise   tuna Tataki   ettuce hearts   quail's egg   green beans   olives   anchovies   capers</i>                                                                    | 26.00         |
| Pappardelle alla puttanesca<br>confierte Kirschtomaten   Peperoncini   schwarze Oliven   Kapern   Basilikum<br><i>Pasta Pappardelle alla puttanesca   cherry tomatoes confit   peperoncini   black olives   capers   basil</i><br>+ Salsiccia piccante                                        | 21.00<br>6.50 |
| Filet Steak vom Angus Rind - Weidehaltung -<br>Ofen Karotten   gepickelter Sellerie   Kapernäpfel   Pommes Dauphine   Grand Jus<br><i>Fillet steak from Angus beef   roasted carrots   pickled celery   caper berries   Pommes Dauphine</i>                                                   | 38.00         |
| Französische Käsevariation   karamellisierte Nüsse   Feigen Senf<br><i>French Cheese variation   caramelised nuts   fig mustard</i>                                                                                                                                                           | 14.00         |