

MENU DU CHEF

TUNA CARPACCIO

sesame oil
lettuce
Asia cream

ASPARAGUS CREAM SOUP

baked asparagus | Jamon | Aioli

FLANK STEAK

US BEEF
parsnip creme | beetroot
potato pavé
jus

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

or

CREAM CARAMEL

crumble

Menu € 78,00

last call 21.00

our staff will kindly inform you on allergenic ingredients in our dishes

APPETIZER

LEAF SALAD

asparagus | sous vide
jamon | radish
strawberry mint vinaigrette € 12,90

BOUILLON OF BEEF

semolina dumplings | vegetable stripes
OR
sliced pancakes | vegetable stripes € 7,90

ASPARAGUS CREME SOUP

backed asparagus | jamon | aioli € 11,00

PULPO | FRIED

wild garlic panna cotta
strawberry asparagus salad € 18,90

LAMB RAVIOLI

parmesan foam
truffle
butter crumbs € 18,90

TUNA CARPACCIO

sesame oil
lettuce
Asia cream € 18,90

TRUFFLE PASTA

fresh pasta
truffle foam | freerange egg yolk | shaved
black truffle | grana padano € 19,90

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MAIN DISH

FILET OF CHAR LOCAL

pan fried
kohlrabi | peas | asparagus
jasmine rice
white wine foam

€ 35,80

PRAWNS

peeled | pan fried
saffron risotto
vegetables

€ 35,80

TAFELSPITZ

boiled rump of veal
vegetable stripes | apple horseradish
potato schmarren
leaf spinach | horse raddish sauce

€ 29,90

FLANK STEAK

US BEEF
parsnip crème | beet root
potato pavé
jus

€ 38,80

BLACK BEANS FALAFEL VEGAN

beet | cashew cream
eggplant caviar | marinated fennel

€ 24,90

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MAIN DISH

SURF N TURF

Fillet of beef | baked shrimp
Asparagus | mini potatoes
sauce hollandaise
Mango chutney

€ 46,90

WIENER SCHNITZEL VORARLBERG

escalope of veal | deep fried
cranberries
side dish as chosen:
parsley potatoes | leaf salad | fries

€ 27,90

CALF'S LIVER

potato mash
caramelised apples

€ 27,80

ASPARAGUS BAVARIA

sauce hollandaise
mini potatoes with shell

€ 23,80

small wiener schnitzel LÄNDEKALB
jamon

€ 34,90

€ 36,00

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DESSERT

VARIATION OF CHOCOLATE

mousse au chocolat
semi liquid chocolate cake
peach shot

€ 11,60

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur

€ 10,50

RHUBARB TARTE

strawberry lemon ice cream

€ 11,80

VARIATION SORBET

homemade sorbet

€ 10,90

CREAM CARAMEL

crumble

€ 10,80

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

€ 15,60

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