

FEINSCHMECKER MENU

until June 26th, 2019

Beef carpaccio

horseradish crème | ratatouille vegetables
herb salad

or

White asparagus

lovage almond milk crème
fried vegetables

Wild garlic cream soup

ciabatta croûtons | garden cress

Sole

celeriac crème | crispy kale
noilly prat spume

or

Homemade gnocchi

tomato salsa | buffalo milk ricotta
basil

Medium roasted veal fillet

teriyaki jus | fried rice
asparagus | soja hollandaise

or

Tofu vegetable gyozas

sakura spinach salad | sautéed mushrooms
ginger miso brew

Strawberry rhubarb curd tarte

rhubarb sorbet

€ 76 as 4 course menu

without sole / gnocchi (including € 9 elevator)

€ 89 as 5 course menu

with sole / gnocchi (including € 9 elevator)

Dishes may contain allergens – please ask our staff.

OUR APERITIF RECOMMENDATION

Champagne Barons de Rothschild Brut
Domaines Barons de Rothschild, France
€ 13,50 | 0,1 l

with starter and soup

2018 FÜRSTIN MARIE-LOUISE Weiss-Grauburgunder
Winery Fürstlich Castell`sches Domänenamt, Franken, Germany

with intermediate course

2017 Silvaner Eigenart
Winery Max Müller I, Franken, Germany

with main course

2015 Cabernet Sauvignon Klassik
Winery Thaller, Steiermark, Austria

with dessert

2017/2018 Würzer Spätlese
Wein- und Sektgut Dr. Gänz, Nahe, Germany

€ 39 accompanying our 4 course menu

€ 49 accompanying our 5 course menu

To our voucher arrangements we serve our house wine recommendation.

OPEN WINES

2018 Welschriesling, Winery Thaller, Steiermark, Austria	0,2 l	€ 12,00
2017 Gelber Muskateller, Winery Jurtschitsch, Kamptal, Austria	0,2 l	€ 13,20
2018 Rosé Los Vascos Cabernet Sauvignon, Colchagua, Chile	0,2 l	€ 12,00
2017 Aruma Malbec, Bodega Caro, Mendoza, Argentina	0,2 l	€ 12,50
2017 Spätburgunder, Winery Montigny, Nahe, Germany	0,2 l	€ 11,00

All our wines you will find in our large iPad wine list.

Our wine recommendation includes 0,1 or 0,05 l each course.

FEINSCHMECKER MENU

from June 27th, 2019

Tuna salad Niçoise New Style

green beans | egg | saku tuna | chili mayo
anchovies | capers

or

Salat Niçoise New Style

green beans | egg | chili mayo
fried avocado | cress

Ajo blanco

caramelized fig | crispy coppa
taboulé | parsley pesto

Fried scallops

coco spume | mash 'n' peas

or

Buffalo medaglioni

dried cherry tomatoes | basil | parmesan

Medium roasted beef fillet

truffle jus | celeriac crème
potato terrine | crispy broccolini

or

Chanterelles in white wine cream soup

pretzel dumpling soufflé | watercress

Lemon vanilla Panna Cotta

raspberry granité | coconut

€ 76 as 4 course menu

without scallops / medaglioni (including € 9 elevator)

€ 89 as 5 course menu

with scallops / medaglioni (including € 9 elevator)

Dishes may contain allergens – please ask our staff.