

Excelsior Menu

*~A culinary experience with intense flavors
from the kitchen of head chef Joschua Tepner~*

Vitello tonato

*Thinly sliced, pink veal fillet
with tuna fish cream, baked capers and frisée salad*

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Chestnut foam soup

with venison ham

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Barbaria duck leg

*Red cabbage, potato dumplings
and orange-cranberry sauce*

or

Traditional daily recommendation

- served from the carving trolley -

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Lemon Curd Tartlette

with passion fruit sorbet

or

Mille Feuille of puff pastry

with mascarpone and strawberries

2-Course Menu €49

3-Course Menu €59

4-Course Menu €69

Traditional daily recommendation

- served from the carving trolley -

Monday

Roasted corn poulard breast
Lemon gnocchi and spinach

Tuesday

Tomahawk from Duroc pig
Homemade mustard noodles and colorful vegetables

Wednesday

Pink roasted saddle of venison
*Glazed Brussels sprouts, potato doughnuts
and cranberry pear*

Thursday

Our Brisket of beef
Cream savoy cabbage, potatoes, horseradish

Friday

Fried char
Wild broccoli and mashed potatoes and herbs

Saturday

Saddle of lamb cooked on the bone
Ratatouille vegetables and polenta

Sunday

Crispy Barbarie Duck
Red cabbage and potato dumplings

€32 each