

SIGNATURE MENU

A CULINARY EXPERIENCE WITH INTENSE FLAVORS
FROM THE KITCHEN OF HEAD CHEF JOSCHUA TEPNER

ROASTED BLACK SALSIFY GF VG
Lettuce, winter truffle, hazelnut
Patrick Piuze, Burgund
Bourgogne Aligoté

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KOHLRABI & TAUBENTALER HOF EGG YOLK LO
Prunier caviar, chives, pear
Coudoulet de Beaucastel, Rhône
Côtes du Rhône

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SCALLOP "SAILOR" LO GF
White wine, north sea crab, young leek
Bodegas y Veñedos Artazu, Navarra
Santa Cruz de Artazu

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DUCK (BREAST, LEG, LIVER)
Cranberry, savoy cabbage, bayard potato
Bersano, Piemont
Nirvasco Barolo

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TEXTURES FROM THE BLOOD ORANGE
Cranberry, cinnamon blossom, quinoa
Markus Molitor, Mosel
Haus Klosterberg

5 COURSE-MENU € 122
Including corresponding wines € 79

LUNCH MENU

Parsley root soup
Toasted white bread and herb oil

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Roast beef "cold"
Small salad and fried potatoes

or with
the daily recommendation

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Creme Brûlée
seasonal fruits and vanilla ice cream

2 COURSE LUNCH-MENU € 53
3 COURSE LUNCH-MENU € 63

All prices in Euro and incl. VAT

T – Tradition V – Vegetarian ; VG – Vegan ; GF – Gluten free ; LF – Lactose free ; LO – Local

STARTERS

Tatar of Münsterland calf LO	€
Smoke, pear, endive, Belper tuber	34
Crustacean cocktail T	34
cocktail sauce, horseradish, lettuce and mango	
Flamed and pickled pike perch LO LF	36
Fennel, citrus, pomegranate	
Prunier St. James Caviar	
toast, shallot, egg yolk, egg white and crème fraîche	
optional	
15g	69
30g	129

SOUPS

Foam soup of Jerusalem artichoke GF	19
Quail, artichoke, black currant	
optional with artichoke, black currant GF V	17
Consommé of poultry LF	18
Port wine, raviolo, parsley root, pumpkin	

SALADS

Mixed leaf lettuce VG	19
balsamic dressing, tomato, cucumber and toasted traditional bread chip	
optional with	
Gratiné german goat cheese	26
Seared salmon filet	31
Fried turbot	34
Slices of sirloin	39

DAILY RECOMMENDATION

Each 42 €

MONDAY

Smoked salmon

Horseradish, small salad and potato pancake

TUESDAY

Braised short rib of beef

Bean and celery puree

WEDNESDAY

Fried pulpo

Saffron foam, potato mousseline and wild broccoli

THURSDAY

Our brisket of beef LO

horseradish sauce, savoy and bouillon potatoes

FRIDAY

Fried fillet of pike perch LO

Beurre Blanc, spinach and glazed chives potatoes

SATURDAY

Zurich-style veal stew

marinated leaf salad and potato pancake

SUNDAY

Classic Sunday roast LO

port wine jus, truffled mashed potatoes and winter vegetables

MAIN COURSES

Roasted black pudding	€
shallots, mashed potatoes and glacéed apple wedge	28
Poached Taubentaler Hof Egg LO GF T	34
Acquerello risotto, young leek, winter truffle	
Small dumplings	34
Vidalia onion, wild mushrooms, comté V	
optional without comté VG LF	32
Ruhrtaler free-range pork (cheek, belly, tenderloin) LO	42
Apple, young leek, celery, winter truffle	
Wiener Schnitzel	42
pickled cranberry and homemade potato salad	
Poached skrei GF	44
Crustacean, pointed cabbage, trout caviar	

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