

SIGNATURE MENU

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

MARINATED GREEN AND WHITE ASPARAGUS V

Mustard foam, waxy egg yolk and baked traditional bread

Daniel Crochet, Loire

Sancerre

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SALMON TROUT LO

Bornheimer apple, cucumber and green pepper

Dr.Bürklin-Wolf, Pfalz

Wachenheimer »R«

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STEAMED DUMPLING OF LAMB SHOULDER LO GF

wild garlic emulsion, pecorino sardo and baked black garlic

Macanita, Douro

E Sousao ou sera Vinhao

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ROASTED CUT OF TURBOT

roasted pointed peppers, two kinds of asparagus and blood orange

Schlumberger-Bernhart, Baden

Laufener Altenberg 1.Lage

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MOUSSE OF BUTTERMILK

Rhubarb, basil, olive oil

Toni Jost, Mittelrhein

Bacharacher Riesling Auslese

5 COURSE-MENU € 122

Including corresponding wines € 79

LUNCH MENU

CREAM SOUP OF WHITE ASPARAGUS

Wild garlic emulsion and crispy white bread

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RUMP STEAK OF GERMAN BEEF

Green asparagus and 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	€	36
Smoke, pear, endive, Belper tuber		
Crustacean cocktail T		36
cocktail sauce, horseradish, lettuce and mango		
Salmon trout LO LF		34
apple, land cucumber and green pepper		
Prunier St. James Caviar		
toast, shallot, egg yolk, egg white and crème fraîche		
optional		
15g		69
30g		129

SOUPS

Cream soup of white asparagus GF V		21
Wild garlic Emulsion and poached quail egg		
Consommé of beef GF LF		19
marrow dumpling, vegetable pearls and leaf parsley		

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

ASPARAGUS

250g Cooked asparagus spears		29
Optionally with hollandaise sauce or melted butter and potatoes		
500g Cooked asparagus spears		48
Optionally with hollandaise sauce or melted butter and potatoes		
select for this		
Raw and cooked ham (100g)		19
Fried salmon trout (120g)		21
Wiener Schnitzel (90g)		24
Roasted fillet of German pasture-raised beef (140g)		32

DAILY RECOMMENDATION

each 42 €

MONDAY

Roast beef cold cut

Homemade sauce tartar, fried potatoes and small salad

TUESDAY

Ragout of beef short rib

Pea risotto and finger carrot

WEDNESDAY

Braised ox cheek

Wild broccoli and creamy polenta

THURSDAY

Our brisket of beef LO

horseradish sauce, savoy and bouillon potatoes

FRIDAY

Fried sole

Beurre Blanc, sautéed spinach and glazed chive 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	€	28
shallots, mashed potatoes and glacéed apple wedge		
Poached Taubentaler Hof Egg LO V GF T		32
Hollandaise sauce, asparagus ragout and garden cress		
Dumplings of white asparagus VG		34
Citrus stock, grilled green asparagus and straw tomato		
Roasted maybock LO		54
morel jus, wild mushroom strudel, young peas		
Wiener Schnitzel		42
pickled cranberry and homemade potato salad		
Poached turbot fillet & squid GF		52
Lemon verbena, potato fritters and grilled lettuce		

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