

SIGNATURE MENU

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

AUBERGINE ^V

Tatar & braised
purslane, buckwheat and citrus fruit

Oenops, Crete

Vidiano

* * *

ESSENCE OF PORCINO MUSHROOMS ^{LO}

Guinea fowl raviolo, port wine gel and mushroom tapioca

Bodega y Viñedos Akilia, Andalusia

Tosca

* * *

FILLET OF MÜRITZFISCHER CATFISH ^{LO}

Buttermilk, Prunier caviar, and oven-roasted red cabbage

Dr. Wehrheim, Palantine

Chardonnay Keuper

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BEELITZER RABBIT ³

Back, leg, liver

Butter brioche, horseradish and braised pumpkin

Dureuil-Janthial, Burgundy

Rully

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HAZELNUT TARTELETTE

Plum, orange and praliné

Knoll, Wachau

Grüner Veltliner Auslese

5 COURSE-MENU € 122

Including corresponding wines € 79

LUNCH MENU

ESSENCE OF THE PEA

Guinea fowl ragout, herbs

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THREE KINDS OF APPLE PORK FROM HAVELLAND

tenderloin, belly & cheek, cider jus, celery

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

| | | |
|---|---|-----|
| AUBERGINE V | € | 29 |
| Tartar & braised, purslane, buckwheat and citrus fruit | | |
| FLAMED STURGEON FROM THE EIFEL LO LF | | 34 |
| Porcini mushroom broth, pickled beech mushrooms, Tartar of wild mushrooms and citrus fruits | | |
| PÂTÉ OF VENISON LO | | 36 |
| Blackberry, endive and venison ham | | |
| CRUSTACEAN COCKTAIL T | | 36 |
| cocktail sauce, horseradish, lettuce and mango | | |
| PRUNIER ST. JAMES CAVIAR | | |
| toast, shallot, egg yolk, egg white and crème fraîche | | |
| optional | | |
| 15g | | 69 |
| 30g | | 129 |

SOUPS

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| FRENCH ONION SOUP T V | | 19 |
| Comté, Vidalia onion and toasted white bread | | |
| FOAM SOUP OF LOBSTER GF | | 24 |
| Lobster, crème fraîche and fennel | | |

SALADS

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| MIXED AUTUMN SALAD 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

FILLET OF BEEF STRIPS
tagliatelle, wild mushrooms

TUESDAY

ROASTED SALMON FILLET GF
Lemon Burre Blanc, pumpkin risotto

WEDNESDAY

ROASTED FLANK STEAK GF
port wine jus, sweet potato puree, wild broccoli

THURSDAY

OUR BRISKET OF BEEF LO GF T
Horseradish sauce, root vegetables Boullion potatoes

FRIDAY

FRIED FILLET OF PIKE-PERCH LO GF
Beurre Blanc, creamy kohlrabi, all kinds of leeks

SATURDAY

ZURICH-STYLE VEAL STEW GF
marinated leaf salad, potato pancake

SUNDAY

CLASSIC SUNDAY ROAST LO T GF
Port wine jus, truffled creamy polenta and summer vegetables

MAIN COURSES

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| ROASTED BLACK PUDDING LO | € | 28 |
| shallots, mashed potatoes and glacéed apple wedge | | |
| ROASTED CAULIFLOWER VG | | 32 |
| Purple curry, pickled purple cauliflower, marinated green cauliflower and baked amaranth | | |
| PRIGNITZER CORN FED CHICKEN | | 44 |
| Breast & leg, variation of the first corn, wild herbs | | |
| WIENER SCHNITZEL LF | | 42 |
| pickled cranberry and homemade potato salad | | |
| ROASTED FILLET OF TURBOT | | 52 |
| Yoghurt broth from the Taubentaler Hof, young beetroot and potato fondant | | |

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