

SIGNATURE MENU

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

CHICORY & LETTUCE ^{VG}

V- Yoghurt, citrus fruit and macadamia nut
Marc Brédif, Loire
Vouvray Classic

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SCALLOP ²

Kale, Vidalia onion and green apple
J.M. Boillot, Burgundy
Montagny 1er Cru

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EUROPEAN LOBSTER ^{LO}

Beurre Blanc, carrot and fermented garlic
Stephan Ogier, Rhône
Viogier de Rosine

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TOURNEDOS "ROSSINI"

Winter truffle, brioche crumble and celeriac
Yalumba, Australien
Barossa

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TEXTURES OF BLOOD ORANGE

Yoghurt, pistachio and vanilla
Carl Löwen, Moselle
Ritsch, Auslese 1. Lage

5 COURSE-MENU € 139

Wine pairing € 82

LUNCH MENU

CREAM SOUP OF MUSTARD

Marinated salmon and chives

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FRIED FILLET OF PIKE-PERCH

Crustacean beurre blanc and carrots

or with
the daily recommendation

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CREME BRÛLÉE

seasonal fruits and vanilla ice cream

2 COURSE LUNCH-MENU € 59

3 COURSE LUNCH-MENU € 69

All prices in Euro and incl. VAT

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

STARTERS

CHICORY & LETTUCE VG	€
V- Yoghurt, citrus fruit and macadamia nut	33
Pâte of game	37
Blackberry, endive and hazelnut	
SCALLOP ²	39
Kale, Vidalia onion and green apple	
CRUSTACEAN COCKTAIL T	39
Cocktail sauce, horseradish, lettuce and mango	
HALF DOZEN FINE DE CLAIRE OYSTERS T	48
Shallot vinaigrette, chester bread and lemon	
PRUNIER ST. JAMES CAVIAR	
Toast, shallot, egg yolk, egg white and crème fraîche	
optional	
15g	75
30g	130

SOUPS

CREAM SOUP OF CHERVIL ROOT	21
Beef short rib, parsley oil and roasted parsley root	
without the beef short rib V	18
ESSENCE OF WILD MUSHROOMS LF	21
Two kinds of quail and pickled beech mushrooms	

SALADS

MIXED SALAD VG	21
balsamic dressing, tomato, cucumber and toasted traditional bread chip	
optional with	
Gratiné german goat cheese	29
Seared salmon filet	34
Fried turbot	38
Slices of sirloin	42

DAILY RECOMMENDATION

each 47 €

MONDAY

„KÖLLE AALAF“

TUESDAY

GOULASH OF BEEF

Bean vegetables and homemade spaetzle

WEDNESDAY

FRIED FILLET OF SALMON TROUT GF

Mustard sauce, sautéed pointed cabbage and mashed potatoes

THURSDAY

OUR BRISKET OF BEEF LO GF T

Horseradish sauce, root vegetables Boullion potatoes

FRIDAY

FRIED FILLET OF TURBOT GF

Beurre Blanc, spinach and sautéed potatoes

SATURDAY

ZURICH-STYLE VEAL STEW GF

Marinated leaf salad and hash browns

SUNDAY

CLASSIC SUNDAY ROAST

Port wine jus, truffled mashed potatoes and seasonal vegetables

MAIN COURSES

ROASTED BLACK PUDDING LO	€
shallots, mashed potatoes and glacéed apple wedge	32
GRILLED & CONFIT AUBERGIN VG	39
Oats, wild herbs and lemon	
WIENER SCHNITZEL LF	47
pickled cranberry and homemade potato salad	
FRIED FILLET OF SKREI	52
Horseradish, beetroot and cauliflower	
TOURNEDOS "ROSSINI"	72
Winter truffle, brioche crumble and celeriac	

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