

SIGNATURE MENU

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

KOHLRABI & BEETROOT VG
Bornheim apple | walnut | horseradish

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IMPERIAL QUAIL
Pumpkin brioche | sage | sunflower seed

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SMOKED EEL & CALF'S LIVER LO
Pear | smoked stock | blue swede

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YOUNG SPIT FROM THE FALLOW DEER LO
Blackberry | celery buchtel | parsley root

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PEACH³ LO
Thyme | ginger | almond

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CHEESE SELECTION LO
From "Maître Affineur" Volker Waltmann from Erlangen

4 COURSE MENU € 105
wine pairing €68

5 COURSE MENU € 139
wine pairing € 82

6 COURSE MENU € 149
wine pairing € 92

LUNCH MENU

PUMPKIN CREAM SOUP
Pumpkin seeds | herb oil | croutons
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BRAISED OX CHEEK
Port wine jus | sautéed wild mushrooms | potato puree

or with
the daily recommendation

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CRÈME BRÛLÉE
Seasonal fruits | vanilla ice cream

2 COURSE LUNCH-MENU € 59
3 COURSE LUNCH-MENU € 69

STARTERS

KOHLRABI & BEETROOT VG Bornheim apple walnut horseradish	€ 29
CEVICHE OF THE SCALLOP Citrus fruit red onion endive salad	36
CRUSTACEAN COCKTAIL T Cocktail sauce horseradish lettuce mango	39
HALF DOZEN FINE DE CLAIRE OYSTERS T Shallot vinaigrette chester bread lemon	48
PRUNIER ST. JAMES CAVIAR Toast shallot egg yolk egg white crème fraîche optional	
15g	75
30g	130

SOUP

CREAM SOUP OF WILD MUSHROOM Herb seedling beech mushrooms port wine	21
FRENCH ONION SOUP GF Vidalia onion mature Comte chives	19

SALADS

SALAD VARIATION VG Balsamic dressing tomato cucumber toasted traditional bread chip	21
optional with	
Gratiné german goat cheese	29
Fried filet of salmon	34
Fried turbot	38
Slices of sirloin	42

DAILY RECOMMENDATION

47 € each

MONDAY

CORN-FED POULARD BREAST

Shallot jus | potato gratin | carrot vegetables

TUESDAY

SMALL SADDLE OF BEEF STEAK

Port wine jus | homemade fries | small salad

WEDNESDAY

BRAISED LEG OF RABBIT

Rosemary jus | creamy polenta | ratatouille

THURSDAY

OUR BRISKET OF BEEF LO GF T

Horseradish sauce | Savoy cabbage | Bouillon potatoes

FRIDAY

FRIED FILLET OF SALMON

Beurre Blanc | sautéed spinach | glazed potatoes

SATURDAY

ZURICH-STYLE VEAL STEW

Wild mushroom cream | potato hash browns
small salad

SUNDAY

CLASSIC SUNDAY ROAST GF T

Port wine jus | truffled mashed potatoes
seasonal vegetables

MAIN COURSES

STUFFED ARTICHOKE BASE VG LO Annabelle potato wild herbs pecan nut	€ 34
BRAISED VEAL ROULADE LO Mustard jus pointed cabbage Macaire potato	42
MUSTARD ROAST OF BEEF LO T Roasted shallots creamy mashed potatoes wild mushrooms	44
WIENER SCHNITZEL LF Pickled cranberry homemade potato salad	47
FRIED FILET OF TURBOT GF Risotto salade hearts white tomato foam	49

Alle Preise in Euro und inklusive Mehrwertsteuer

T – Tradition V – Vegetarisch ; VG – Vegan ; GF – Glutenfrei ; LF – Laktosefrei ; LO – Lokal