

DINNER MENU

STARTERS

Quail two ways with cream of primeval carrots and chipolle	22.00
Buttermackerel with cucumber and buttermilk	21.00
Salad of kohlrabi and wasabi sprouts with red shrimp	20.00
Romaine lettuce with pomegranate and caramelized goat cheese	19.00

SOUPS

Pumpkin broth with sweet and sour pumpkin	15.00
Bouillon of boiled beef with calf's liver tree cake	15.00

PASTA AND BETWEEN DISHES

Truffled mushroom agnolotti with spinach and pine nuts	22.00/26.00
Tomato tagliolini with basil and chopped shrimp	22.00/26.00
Braised cauliflower on almond aioli and mint	22.00/26.00

MAIN COURSES

Braised breast of organic beef with polenta and chimichurri	32.00
Fillet of gilthead with spicy olive tomatoes	36.00
Beiried roast beef slices in gorgonzola-orange crust in BBQ jus and sweet potato wedges	40.00
Reinanken fillet on artichoke-spinach vegetables and lime salsa	38.00
Grilled milk-fed veal chop with grilled vegetables	32.00
Wiener Schnitzel baked in clarified butter with parsley potatoes and cranberries	30.00

COVER:

Homemade dukkah and olive oil with great potato couvert bread from
„Joseph Brot“ per person 4.00

*please note that there is only one invoice per table
all prices are in Euro incl. taxes and duties, excluding tips

Our staff will inform you about allergenic ingredients in our product and will be happy to advise you.

Important information about allergens - The labeling of the 14 main allergens is done according to the legal requirements-EU Food Regulation 1169/2011-There are also other substances that can trigger food allergies, or intolerances. For the detailed card with the allergenic substances ask our staff.