

kleine Tafel (starter)

Soup of baked nutmeg pumpkin with caramelized scallop & Mirin - vanilla foam	6,50
Raw marinated tuna tartare with granny smith and mint on wakame - nest with stewed cucumber gel and fruit caviar	12,00
Flambéed veal carpaccio on truffle cream with oatmeal crumble	10,00
Braised carrots with poppy seeds, celeriac cream, nuts & carrot greens pesto	8,50
Appetizer-tasting-Flight 3 pieces	14,50

Große Tafel (main dishes)

Polenta slices on pumpkin - quince ragout, romanesco & hazelnuts	14,50
Fried tuna with black sesame, coriander Sweet potato, flagolets & smoky paprika salsa	26,00
In Sherry braised veal cheeks with Jerusalem artichoke puree, caramelized cabbage, Fruit bread croutons & pumpkin foam	22,50
Surf & Turf of Grilled Irish Beef Fillet (150 gr.) & Black - Tiger King Prawn on black root puree, vegetable confetti & crustacean foam	30,00
Roasted Arctic char with beurre blanc, pumpkin risotto & chervil	23,50

