

kleine Tafel (starter)

Crustacean Foam Soup with Roasted Macadamia Nuts & Crayfish Saccotini	6,50
Tranche of duck breast with spice pumpkin cream, glazed plum, orange juice & cinnamon sponge	11,50
Flambéed veal carpaccio on truffle cream with oatmeal crumble	10,00
Potato cake on pear carpaccio, cranberries, Hazelnuts & celery	9,00
Appetizer-Degustation-Flight (3-Variation)	14,00

Große Tafel (main dishes)

Risotto alla "Milanese" with saffron turnips, wild broccoli & parmesan	16,00
Fried tuna with roasted cauliflower, Pak Choj, raw marinated colorful tomato & ponzu sauce	26,00
In Sherry braised veal cheeks with Jerusalem artichoke puree, caramelized cabbage, Fruit bread croutons & pumpkin foam	22,00
Fried fillet of cod with beurre blanc, truffled mashed potato, marinated lettuce, radishes & fresh horseradish	21,50
In honey glazed deer with parsley root cream, blueberries, crispy chestnut & potato kale roulade	28,00
Confited goose leg with orange juice, glazed chestnuts, red cabbage, potato dumplings and baked apple	29,50

