

Starters:

Wild garlic velouté sheep cheese sundried tomato pepper-anis-crumble	11,90
White & green asparagus pea-tarragon creme brown butter crumble wild herbs	21,90
Tataki of yellowfin tuna green asparagus miso Romesco salsa almonds	24,90
Marinated beef fillet soja shiitake beet root cashew sorrel	24,90

Main courses:

intermediate course

Artichoke-lemon risotto baby artichoke parmesan white tomato foam	19,90	/	24,90
Gyoza kimchi sweet potato shimeji mushroom black sesame teriyaki sauce	18,90	/	23,90
Eggplant orange-angustora-marinade edamame wakame tofu coriander			25,90
Salmon trout fillet turmeric potato pak choi lemongrass fumé dukkah			38,90
Braised lamb shank cumin jus eggplant-yogurt-creme oriental Ratatouille orange gremolata			38,90

Sweets & cheese:

Hazelnut nougat frangipane pear sorbet chocolate			14,50
Quark-tonkabean mousse rhubarb aperol sorbet sunflower seeds crumble			14,50
Selection of cheese from Maitre Affineur Waltmann chutney pane carasau			
4 pieces / 6 pieces	14,50	/	19,90
Two sorbets			8,90

Bei Unverträglichkeiten oder Allergien fragen Sie bitte nach unserer Allergen-Karte

Alle Preise in Euro, inkl. Bedienungsgeld und 19% MwSt.