

SPEISEKARTE

Salzkrusten- Menu

Variation of cattle tartar with quail egg, halibut patty with zucchini blossom and a wild-garlic cream soup

*

Choice between filet of a bavarian young bull with twice of asparagus, potato-cream and brown butter jus

or

„Catch of the Day“

Fresh Fish Filet accompanied with artichokes, chard, polentacream and tomato-velouté
(both main dishes cooked in a crust of salt)

*

Peach Melba 2.0 with vaniglia-saffron ice-cream

or

variation of international and local cheese

Menu price per person: € 48,9

optional as intermezzo:

Black venere risotto with morels and mimolette cheese

€ 12

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STARTERS

Wild-garlic cream soup with cheese dumpling	8,5 €
Patties of halibut with zucchini blossom, tarragon and curry	15,5 €
Aragula salad with yellow beet, peach and goat cheese	14,9 €
Hand-cut Bavarian Young Bull cattle tartare with quail egg	15,9 €
Vitello tonnato „deluxe“ with yellowfin tuna tartar and pickled sardines	15,9 €

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PASTA AND RISOTTO

Homemade Tagliatelle with prawns in Lemon-Tomatensugo	13,9 €
Homemade Tagliatelle with Bolognese from the Yellow-Fin Tuna and Capers	12,5 €
Black risotto venere with morels and mimolette cheese	15,5 €
Fresh Tagliatelle with beef tenderloins stripes in spicy Curry-Coconutmilk-sauce	14,9 €
Homemade Tagliatelle with Piemont black truffles	15,9 €

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SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea saltcrust with artichokes, chard, polentacream and tomato-velouté

(minimum two people) P.p. € *

* please ask our service for the daily price!

Filet of a bavarian young bull cooked in a hey- saltcrust with twice of asparagus, potato-cream and brown butter jus

(minimum two people) P.p. 34,5 €

„Hot Pot“

Asian fondue with homemade Dips: tomatoes-salsa, avocado-terragoncream, Teriyaki-sesame marinade, Jasmin-rice

(minimum two people) P.p. 26,9 €

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FISH AND MEAT

Duett of „Catch of the Day with artichokes, chard,
polentacream and tomato-velouté € *

„Piece of beef of the day“ with twice of asparagus,
potato-cream and brown butter jus

€ *

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SWEETS AND SALTY

Peach melba 2.0 with vanilla-saffron ice-cream
9,5 €

Quark biscuit, rhubarb, strawberries and basil espuma
9,5 €

Selection of local and international cheese from the
„Elisabeth-Markt“ 11,5 €