

SPEISEKARTE

Salzkrusten- Menu

Variation of tartar from a „King Fish“, plant of guinea-fowl
with chanterelles, peaches and a cold cucumber-mint
soup

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Choice between filet of a bavarian young bull with celery-
cream, young chard and a veel jus

or

filet from the „Catch of the Day“
with twice of a confit tomatoes, young artichokes at an
lemon-gras coconut sauce
(both main dishes cooked in a crust of salt)

Fish-Menu: 40,50 €

Meat-Menu: 44,90 €

*

Choice between
a warm chocolat strudel with strawberries and
homemade ice-cream

or

variation of different kind of cheese

optional as a between gang:

Homemade Raviolis filled with spinach an ricotta- cheese
and a safran-sauce 7,- €

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Starters

Cold cucumber-mint soup with fried Shrimp	8,50 €
Baby-leaf salad with peaches, seaweed chips and goat-cheese cream	13,50 €
Raw marinated salmon trout, mixed-pickles and wild herb salads	13,90 €
Plants of guinea-fowl, chantarelles, kaiser peppers and peaches	13,90 €
Hand-chopped Beef tatare with Burrata and black Scorzone Trüffel from Piemont	15,90 €
Vitello salt crust Deluxe with Tunatartar and pickled Sardines	15,90 €

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PASTA AND RISOTTO

Homemade Tagliatelle with prawns in Lemon-Tomatensugo	13,90 €
Homemade Tagliatelle with Bolognese from the Yellow-Fin Tuna and Kapern	12,50 €
Risotto with peperonata and purselane	12,90 €
Fresh Tagliatelle with stripes of filet from a beef in spicy Curry-Kokosmilksauce	14,90 €
Homemade Raviolis filled with spinach an ricotta- cheese and a safran-sauce	15,50 €

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SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea salt crust with twice of a confit tomatoes, young artichokes at an lemon-gras coconut sauce

(minimum two people)

P.p. 25,50 €

Filet of a bavarian young bull with celery-cream, young chard and a veel jus cooke in a hay crust salt

(minimum two people)

P.p. 31,50 €

„Hot Pot“- Asian fondue with homemade Dips like Tomatensalsa, Avocado-Koriandercreme, Teriyaki-Minz Marinade, Yasmin-rice

(minimum two people)

P.p. 24,90 €

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FISH AND MEAT

Duett from a „Catch of the Day“ with twice of a confit tomatoes, young artichokes at an lemon-gras coconut sauce

€ *

* please ask our service for the daily price!

Rosa gilled loin of a celery-cream, young chard and a veel jus 23,00 €

SWEETS AND SALTY

Warm chocolat strudel with strwaberries and homemade ice-cream 9,50 €

Joghurt-Espuma with marinated apricots und crumble 8,50 €

Variation of different kind of cheese from the „Elisabeth-Market“ 11,50 €