

SPEISEKARTE

Salzkrusten- Menu

Variation of cattle tartar with quail egg, king crab with thai asparagus and a parsnip-cream soup

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Choice between filet of a bavarian young bull with kale, quince, jerusalem artichoke and veel jus

Or

„Catch of the Day“

Fresh Fish Filet accompanied with peas, fennel, watercress and fish-velouté

(both main dishes cooked in a crust of salt)

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„paradise-garden“

variation of tropical fruits with home made avocado-ice-cream

or

variation of international and local cheese

Fish-menu: € 43,90

Meat-menu: € 48,90

optional as intermezzo:

Homemade Tagliatelle with black winter truffles from piemont

€ 8,-

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STARTERS

Cream of parsnip soup with chorizo donut	8,50 €
Chicory and bloodorange salad with popcorn and roquefort cheese	13,50 €
King-crab meat with curry, mango, thai asparagus and green papaya	14,90 €
Hand-cut Bavarian Young Bull cattle tartare with 2 hours egg and black Scorzone Piemont truffles	15,90 €
Vitello tonnato „deluxe“ with yellowfin tuna tartar 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 Capers	12,50 €
Aborio Risotto with fresh seasonal forest mushrooms and nasturtium flowers	15,50 €
Fresh Tagliatelle with beef tenderloins stripes in spicy Curry-Coconutmilksauce	14,90 €
Homemade Tagliatelle with Piemont black winter truffles	15,90 €

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SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea salt crust with peas, fennel, watercress, fish-velouté

(minimum two people)

P.p. 28,50 €

Filet of a bavarian young bull cooked in a hey- saltcrust with kale, quince, jerusalem artichoke and veel jus

(minimum two people)

P.p. 34,50 €

„Hot Pot“

Asian fondue with homemade Dips: Tomatensalsa, Avocado-Cilamntrocreme, Teriyaki-Sesame Marinade, Jasmin-rice

(minimum two people)

P.p. 26,90 €

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FISH AND MEAT

Duett of „Catch of the Day“ with fresh green peas, fennel, watercress, fish-velouté

€ *

* please ask our service for the daily price!

Pink grilled simmentaler roastbeef with with kale, quince, jerusalem artichoke, veel jus

25,50 €

SWEETS AND SALTY

Warm chocolate-cake with wild berries and homemade ice-cream

9,50 €

„paradise-garden“ – variation of tropical fruits with avocado-ice-cream

9,50 €

Selection of Local and international cheese from the „Elisabeth-Market“

11,50 €

All bread, pasta an ice-creams are homemade produced