

# SPEISEKARTE

## Salzkrusten- Menu

Variation of tartar from a beef with quail egg, king crab tartar and a parsnip-cream soup

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

Or

filet from the „Catch of the Day“  
with pees, fennel, watercress at an fish-velouté  
(both main dishes cooked in a crust of salt)

Fish-Menu: 43,90 €

Meat-Menu: 48,90 €

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

or

variation of different kind of cheese

## **optional as a between course:**

Homemade ravioli filled with oxtail with brussels sprouts  
at an horseradish foam 8,- €

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## STARTERS

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Parsnip-cream soup with chorizo donut	8,50 €
Chicory and bloodorange salad with popcorn and roquefort cheese	13,50 €
King-crab tartar with curry, mango, thai asparagus and green papaya	14,90 €
Hand-chopped Beef tatare with 2 hours egg and black Scorzone Trüffel from Piemont	15,90 €
Vitello tonnato „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 fresh mushrooms of the season and nasturtium 15,50 €

Fresh Tagliatelle with stripes of filet from a beef in spicy Curry-Kokosmilksauce 14,90 €

Homemade ravioli filled with oxtail with brussels sprouts at an horseradish foam 15,90 €

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## SALZKRUSTE CLASSICS

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"Catch of the day" cooked in a sea salt crust with pees, fennel, watercress at an 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 a veel jus

**(minimum two people)**

**P.p. 34,50 €**

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

**(minimum two people)**

**P.p. 26,90 €**

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## FISH AND MEAT

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Duett from a „Catch of the Day“ with with pees, fennel, watercress at an fish-velouté

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\* please ask our service for the daily price!

Rosa grilled loin of a beef with with kale, quince, jerusalem artichoke and a veel jus

25,50 €

## SWEETS AND SALTY

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

9,50 €

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

9,50 €

Variation of different kind of cheese from the „Elisabeth-Market“

11,50 €