

SPEISEKARTE

Salzkrusten- Menu

Variation of cattle tartar with burrata-mozarella, prawn pattie with morello cherries/ cabbage and gazpacho soup with vineyard peach

*

Choice between filet of a bavarian young bull with fire beens, yellow beet, cream of aubergine at an olive-veel jus

or

„Catch of the Day“

Fresh Fish Filet accompanied with twice of confit tomatoes, young artichokes, risoleé potatoes and a caffir lime velouté
(both main dishes cooked in a crust of salt)

*

White chocolate with cucumber and ginger

or

variation of international and local cheese

price Fish-menu: € 45,90 price Beaf-menu: € 48,90

optional as intermezzo:

Homemade Tagliatelle with black truffles from piemont
€ 12,-

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STARTERS

Gazpacho soup with vineyard peach and bread crumbles	8,50 €
Patties of prawns with foam of cellyery green, morello cherries and cabbage	15,50 €
Forest and meadow salad with chanterelles and apricots	14,90 €
Hand-cut Bavarian Young Bull cattle tartare with burrata mozzarella and jam of green tomatoes	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 herbs, forest mushrooms and ricolotta cheese	15,50 €
Fresh Tagliatelle with beef tenderloins stripes in spicy Curry-Coconutmilk-sauce	14,90 €
Homemade Tagliatelle with Piemont black truffles	15,90 €

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SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea salt crust with twice of confit tomatoes, young artichokes, risoleé potatoes and a caffir lime velouté

(minimum two people)

P.p. 30,50 €

Filet of a bavarian young bull cooked in a hey- saltcrust with fire beens, yellow beet, cream of aubergine at an olive-veel jus

(minimum two people)

P.p. 34,50 €

„Hot Pot“

Asian fondue with homemade Dips: Tomatensalsa, Avocado-Cilantrocreme, 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 twice of confit tomatoes, young artichokes, risoleé potatoes and a caffir lime velouté € *

„Piece of beef of the day“ with fire beans, yellow beet, cream of aubergine at an olive-veel jus € *

* please ask our service for the daily price!

SWEETS AND SALTY

Homemade pound cake with carrots-sallow thorn sorbet 9,50 €

White chocolat with cucumber and ginger 8,50 €

Selection of Local and international cheese from the „Elisabeth-Market“ 11,50 €

All bread, pasta an ice-creams are homemade produced