

SPEISEKARTE

Salzkrusten- Menu

Variation of cattle tartar with balsamico-cherries, octopus with watermelon, feta-cheese and a cold cucumber-mint
soup

*

Choice between filet of a bavarian young bull with twice
of mais, chanterelles and a sherry-vinegar jus
or

„Catch of the Day“

Fresh Fish Filet accompanied with sweet-sour pumpkin,
hokaido-cream and a shellfish foam
(both main dishes cooked in a crust of salt)

*

Lemon-sorbet with basil and lavender
or

variation of international and local cheese

price Fish-menu: € 45,9 price Beaf-menu: € 48,9

optional as intermezzo:

HOMEMADE Tagliatelle with black truffles from piemont

€ 12

All bread, pasta an ice-creams are homemade produced

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STARTERS

Cold cucumber-mint soup with sashimi of a yellow-fin tuna

8,5 €

Octopus wit caramelized watermelon and feta-cheese

15,5 €

Baby-leaf salad with stone-mushrooms and avocado

14,9 €

Hand-cut Bavarian Young Bull cattle tartare with balsamico-cherries, and ricotta-cheese

15,9 €

Vitello tonnato „deluxe“ with yellowfin tuna tartar and pickled Sardines

15,9 €

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PASTA AND RISOTTO

13,9 €

Homemade Tagliatelle with prawns in Lemon-Tomatensugo

Homemade Tagliatelle with Bolognese from the Yellow-Fin Tuna and Capers 12,5 €

Aborio Risotto with stone-mushrooms and homemade pesto 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 salt crust with sweet-sour pumpkin, hokaido-cream and a shellfish foam

(minimum two people)

P.p. 30,5 €

Filet of a bavarian young bull cooked in a hey- saltcrust with twice of mais, chanterelles and a sherry-vinegar jus

(minimum two people)

P.p. 34,5 €

„Hot Pot“

Asian fondue with homemade Dips: Tomatensalsa, Avocado-Cilamntrocreme, 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 sweet-sour pumpkin,
hokaido-cream and a shellfish foam € * *

„Piece of beef of the day“ with twice of mais,
chanterelles and a sherry-vinegar jus € * *

* please ask our service for the daily price!

SWEETS AND SALTY

Homemade pancake with black sesam ice-cream

9,5 €

Lemon-sorbet with lavender and basil

8,5 €

Selection of Local and international cheese from the
„Elisabeth-Market“ 11,5 €