

SPEISEKARTE

Salzkrusten- Menu

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

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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)

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Lemon-sorbet with basil and lavender
or
variation of international and local cheese

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

optional as intermezzo:

Homemade Tagliatelle with black truffles from piemont

€ 12

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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

Homemade Tagliatelle with prawns in Lemon-Tomatensugo	13,9 €
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-Cilantrocreme, 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 €