

SPEISEKARTE

Salzkrusten- Menu

Variation of cattle tartar with truffles, king-fish with green papaya and a hokaido-curry cream soup

*

Choice between filet of a bavarian young bull with sweet-sour couliflower, brussels sprouts and a fine veel-jus

or

„Catch of the Day“

Fresh Fish Filet accompanied with spinach-cream, salsify and a lime-coconut sauce

(both main dishes cooked in a crust of salt)

*

Homemade quark-dumpling with figs and sorbet

or

variation of international and local cheese

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

optional as intermezzo:

Homemade Tagliatelle with fresh mushrooms of the season

€ 11

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STARTERS

- Hokaido-curry cream soup with grilled prawn 8,5 €
- Pickled king-fish with green papaya and avocado 15,5 €
- Baby-leaf salad with watermelon, feta-cheese and sprouts 13,9 €
- Hand-cut Bavarian Young Bull cattle tartare with vanilla leek and truffles 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 red endive risotto with sweet and sour pumkin	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 spinach-cream, salsify and a lime-coconut sauce

(minimum two people)

P.p. 30,5 €

Filet of a bavarian young bull cooked in a hey- saltcrust with sweet-sour couliflower, brussels sprouts and a fine veel-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 spinach-cream, salsify
and a lime-coconut sauce € *

„Piece of beef of the day“ with sweet-sour coulfiflower,
brussels sprouts and a fine veel-jus € *

* please ask our service for the daily price!

SWEETS AND SALTY

Homemade dumpling with figs and sorbets 9,5 €

Apple-tarte with almond ice-cream and caramel 8,5 €

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