

SPEISEKARTE

Salzkrusten- Menu

Variation of cattle tartar with truffles, spiced yellow-fin tuna with sweet-sour pumpkin and a chestnut- cream soup

*

Choice between filet of a bavarian young bull with savoy cabbage, parsnip cream and ginger-veal jus

or

„Catch of the Day“

Fresh Fish Filet accompanied with quince, brussels sprouts and saffron velouté

(both main dishes cooked in a crust of salt)

*

Warm chocolate cake with mango and homemade sorbet

or

variation of international and local cheese

price Fish-menu: € 45,9

price Beef-menu: € 48,9

optional as intermezzo:

Homemade Tagliatelle with fresh forrest mushrooms

€ 11

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STARTERS

Chestnut- cream soup with grilled prawn and cranberry	8,5 €
Spiced yellow-fin tuna with teryiaki abd sweet-sour pumpkin	15,5 €
Baby-leaf salad with goat cheese and figs	14,9 €
Hand-cut Bavarian Young Bull cattle tartare with black winter 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 Risotto with pumpkin and parmegiano	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 with quince, brussels sprouts and saffron velouté

(minimum two people)

P.p. 30,5 €

Filet of a bavarian young bull cooked in a hey- saltcrust with savoy cabbage, parsnip cream and ginger-veel 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 quince, brussels and saffron velouté € *

„Piece of beef of the day“ with savoy cabbage, parsnip cream and ginger-veel jus

€ *

* please ask our service for the daily price!

SWEETS AND SALTY

Homemade chocolate cake with mango and sorbet 9,5 €

Nugat cream brulee with pineapple and sorbet 8,5 €

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

All bread, pasta an ice-creams are homemade produced