

SPEISEKARTE

Salzkrusten- Menu

Variation of cattle tartar with quail egg, halibut patty with coriander and a corn-tarragon cream soup

*

Choice between filet of a bavarian young bull with cauliflower, truffle-potatoes and port wine jus

or

„Catch of the Day“

Fresh Fish Filet accompanied with ur carrots, pak choi and watercress

(both main dishes cooked in a crust of salt)

*

White ganache with pineapple, lemongras aund black coco ice-cream

or

variation of international and local cheese

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

optional as intermezzo:

Black venere risotto with mimolette cheese

€ 12

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STARTERS

Corn-tarragon- cream soup with tandoori chicken	8,5 €
Patties of halibut with tarragon, curry and kenya beans	15,5 €
Aragula salad with yellow beet, pomegranate and goat cheese	14,9 €
Hand-cut Bavarian Young Bull cattle tartare with quail egg	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 €

Black risotto venere with mimolette cheese 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 saltcrust with ur carrots, pak choi and watercress

(minimum two people)

P.p. 30,5 €

Filet of a bavarian young bull cooked in a hey- saltcrust with cauliflower, truffle-potatoes and port wine jus

(minimum two people)

P.p. 34,5 €

„Hot Pot“

Asian fondue with homemade Dips: tomatoes-salsa, avocado-terragoncream, 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 ur carrots, pak choi and watercress € *

„Piece of beef of the day“ with cauliflower, truffle-potatoes and port wine jus

€ *

* please ask our service for the daily price!

SWEETS AND SALTY

White ganache with pineapple, lemongras and black coco ice-cream

9,5 €

Quark biscuit, rhubarb, strawberries and basil espuma

9,5 €

Selection of local and international cheese from the „Elisabeth-Markt“

11,5 €

All bread, pasta an ice-creams are homemade produced