

# SPEISEKARTE

## Salzkrusten- Menu

Variation of cattle tartar with quail egg, halibut patty with zucchini blossom and a asparagus-cream soup

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Choice between filet of a bavarian young bull with twice of asparagus, potato-cream and brown butter jus

or

„Catch of the Day“

Fresh Fish Filet accompanied with artichokes, chard, polentacream and tomato-velouté  
(both main dishes cooked in a crust of salt)

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Peach Melba 2.0 with vanilla-saffron ice-cream

or

variation of international and local cheese

Menu price per person: € 48,9

## optional as intermezzo:

Black venere risotto with morels and mimolette cheese

€ 12

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## STARTERS

Asparagus cream soup with cheese dumpling	8,5 €
Patties of halibut with zucchini blossom, tarragon and curry	15,5 €
Aragula salad with yellow beet, peach 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 morels and 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 artichokes, chard, polentacream and tomato-velouté

**(minimum two people)**

**P.p.**

€ \*

\* please ask our service for the daily price!

Filet of a bavarian young bull cooked in a hey- saltcrust with twice of asparagus, potato-cream and brown butter 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

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Duett of „Catch of the Day with artichokes, chard,  
polentacream and tomato-velouté € \*

„Piece of beef of the day“ with twice of asparagus,  
potato-cream and brown butter jus

€ \*

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## SWEETS AND SALTY

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Peach melba 2.0 with vanilla-saffron 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 €