

SPEISEKARTE

Salzkrusten- Menu

Variation of burrata with green tomatoes, grilled octopus
with watermelon and a cold cucumber coriander soup

*

Choice between filet of a bavarian young bull with egg
plant cream, perennial celery, chanterelles and olives-veel

jus

or

„Catch of the Day“

Fresh Fish Filet accompanied with young carrots, kale,
zucchini and lemongras-velouté

(both main dishes cooked in a crust of salt)

*

Dark chocolat, cherry-mint sorbet and gooseberry

or

variation of international and local cheese

Menu price per person: € 48,9

optional as intermezzo:

Homemade Tagliatelle with black summer truffles

€ 12

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STARTERS

Cold cucumber-coriander soup with pine and crostini	8,5 €
Grilled octopus with watermelon and peperonis-salsa	15,5 €
Wild herbs salad with apricot, yellow lenses and elder-dressing	14,9 €
Hand-cut Bavarian Young Bull cattle tartare with burrata and green tomato jam	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 €
Risotto with fresh chanterelles	15,5 €
Fresh Tagliatelle with beef tenderloins stripes in spicy Curry-Coconutmilk-sauce	14,9 €
Homemade Tagliatelle with Piemont black summer truffles	15,9 €

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SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea saltcrust with young carrots, kale, zucchini and lemongras-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 egg plant cream, perennial celery, chanterelles and olives-veel 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 young carrots, kale,
zucchini and lemongras-velouté € *

„Piece of beef of the day“ with egg plant cream,
perennial celery, chanterelles and olives-veel jus

€ *

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SWEETS AND SALTY

Dark chocolat, cherry-mint sorbet and gooseberry
9,5 €

Variation of elder flower
9,5 €

Selection of local and international cheese from the
„Elisabeth-Markt“ 11,5 €