

SPEISEKARTE

Salzkrusten- Menu

Variation of sainte-maure with peach-chutney, tempura
goatfish with cucumber and tomato-watermelon
gazpacho

*

Choice between filet of a bavarian young bull with corn,
mushrooms, chickpea and portwine jus
or

„Catch of the Day“

Fresh Fish Filet accompanied with konfit tomatoes,
quinoa and saffron-velouté

(both main dishes cooked in a crust of salt)

*

Plumtarte with cream-cheese ice-cream

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

Tomato-watermelon gazpacho with pines	8,5 €
Tempura goatfish with peperoni, cucumber and avocado	15,5 €
Romaine lettuce with olives, feta-cheese and sprouts	14,9 €
Hand-cut Bavarian Young Bull cattle tartare with burrata and peach chutney	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 mushrooms and parmegiano 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 konfit tomatoes, quinoa saffron-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 corn, mushrooms, chickpea and portwine 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 konfit tomatoes, quinoa and saffron-velouté

€ *

„Piece of beef of the day“ with corn, mushrooms, chickpea and portwine jus

€ *

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SWEETS AND SALTY

Homemade plumtarte with cream-cheese ice-cream

9,5 €

Panna cotta with figs and cherry sorbet

9,5 €

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

11,5 €