

salt crust- menu-meat

beef tatare / sheep's milk cheese / green tomato / smoked meet

* tagliatelle / wild garlic / pistachio / parmesan

*

duett of bavarian beef tenderloin and entrecôte cooked in a hay- salt crust / chanterelle / pepper / potato / truffel

*

tartelettes / white chocolate / strawberry / coconut / core oil

or

variation of bavarian raw milk cheese / tomato-jam / sour dough bread

price per person	3-couse	62,90	EUR
dine in between		14,00	EUR
	wine pairing		
3-couse each 0,1 l		27,00	EUR
4-couse each 0,1l		36,00	EUR

we pay attention to regional products and prepare fresh dishes like bread and pasta ourselves



salt crust- menu-fish

ceviche of bavarian shrimp / broad bean / red onion / chili

* risotto venere / yellow boletus

*

zander cooked in salt crust / chanterelle / celery / crustacean foam

*

curd noodles / apricot / elderflower ice cream or variation of bavarian raw milk cheese / tomato-jam / sour dough bread

price per person3-couse59,90EURdine in between14,00EUR

wine pairing

3-couse each 0,1 l 4-couse each 0,1 l

36,00 EUR

27,00 EUR



salt crust - menu-vegetarian

cauliflower falafel / radish / mint / yogurt * gnocchi / chanterelles / ricotta

*

king oyster mushroom from the salt crust / corn / hop asparagus / rhubarb / mizuna

*

fried peach / goat fresh cheese / balsamico or variation of bavarian raw milk cheese / tomato-jam / sour dough bread

price per person 3-couse 54,90 EUR dine in between 14,00 EUR wine pairing 27,00 EUR 4-couse each 0,11 36,00 EUR

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starter and intermediate couses

ME

hand-cut beef tartare with sheep's milk cheese, green tomato and smoked meet

17.90 EUR

ceviche of bavarian shrimp with broad bean, red onion and chili

16.90 EUR

cauliflower falafel with radish, mint and yogurt

15.90 EUR

handmade tagliatelle with wild garlic, pistachio and parmesan

16.90 EUR

risotto venere with yellow boletus

17.90 EUR

homemade gnocchi with chanterelles and ricotta

15.90 EUR



main couses

duet of bavarian beef fillet and ribeye, cooked in hay-salt crust, with chanterelles, pepper, potato and truffel jus

37.90 EUR

zander from "Köppelmühle", cooked in salt crust, with chanterelles, celery, cavia and crustacean foam

35.90 EUR

king oyster mushroom from the salt crust, with corn, hop asparagus, rhubarb and mizuna

32.90 EUR



dessert and cheese

tartelettes with white chocolate, strawberry, coconut and core oil

14.90 EUR

curd noodles with apricot and elderflower ice cream

14.90 EUR

fried peach with goat fresh cheese and balsamico

14.90 EUR

variety of bavarian raw milk cheese with tomato jam and homemade sourdough bread

15.90 EUR