

# MENU

## salt crust- menu-meat

beef tartare / baked Ox / consommé / carrot

\*

fregola sarda / braised red cabbage / parmesan

\*

duo of bavarian beef tenderloin and entrecôte cooked in a  
hay- salt crust / celery / carrot / jus

\*

peanut / mousse / apricot / tarragon

or

variation of bavarian raw milk cheese / tomato-jam /  
sourdough bread

price per person	3-course	65,90 EUR
dine in between		14,00 EUR
	wine pairing	
3-course each 0,1 l		27,00 EUR
4-course each 0,1 l		36,00 EUR

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## salt crust- menu-fish

seared char / coffee crème fraiche / cornichons /  
macadamia / physalis

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octopus / potato rösti / root vegetables / beurre blanc

\*

trout cooked in a salt crust / fennel / green beans /  
blueberry / pumpernickel

\*

rice pudding / coconut / pumpkin seed oil / quince  
or  
variation of bavarian raw milk cheese / tomato-jam /  
sourdough bread

price per person	3-course	64,90 EUR
dine in between		14,00 EUR

### wine pairing

3-course each 0,1 l	27,00 EUR
4-course each 0,1 l	36,00 EUR

# MENU

## salt crust – menu-vegetarian

spelt grain / cucumber / radish / yogurt / mint /  
king oyster mushroom

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potato leek soup / falafel / horseradish

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chicory cooked in a salt crust / blood orange /  
parsnip / café de paris hollandaise

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goat cheese crème brûlée / figs / chamomile  
or  
variation of bavarian raw milk cheese / tomato-jam /  
sourdough bread

price per person	3-course	56,90 EUR
dine in between		14,00 EUR

### wine pairing

3-course each 0,1 l	27,00 EUR
4-course each 0,1 l	36,00 EUR

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## starter and intermediate courses

hand-cut beef tartare with baked Ox, consommé and carrot	19.90 EUR
seared char with coffee crème fraiche, cornichons, macadamia and physalis	19.90 EUR
spelt grain with cucumber, radish, yogurt, mint and king oyster mushroom	16.90 EUR
fregola sarda with braised red cabbage and parmesan	17.90 EUR
octopus with potato rösti, root vegetables and beurre blanc	18.90 EUR
potato leek soup with falafel and horseradish	16.90 EUR

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## main courses

duet of bavarian beef tenderloin and ribeye, cooked in  
hay-salt crust with celery, carrot and jus

38.90 EUR

trout from "Köppelmühle", cooked in a salt crust with  
green beans, blueberry and pumpernickel

36.90 EUR

chicory cooked in a salt crust with blood orange, parsnip  
and café de paris hollandaise

33.90 EUR

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## dessert and cheese

peanut with mousse, apricot and tarragon

14.90 EUR

rice pudding with coconut, pumpkin seed oil  
and quince

14.90 EUR

goat cheese crème brûlée with figs and chamomile

16.90 EUR

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

16.90 EUR