

# MENU

## salt crust- menu-meat

beef tartare / date / mustard cress / buckwheat

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jerusalem artichoke soup / lardo / eel / coconut

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duet of bavarian beef tenderloin and entrecôte cooked in  
a hay- salt crust / turnip / brussels sprout leaves /  
quince / jus

\*

baked camembert / kale / blackcurrent ice cream  
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

char / saffron essence / cauliflower / pink pepper

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ravioli / walnut / pear / shellfish

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zander cooked in a salt crust / white bean / flower  
sprouts / pearl onion / ancient pepper

\*

labneh / apricot / poppy seed

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

beetroot / lentil hummus / goat cheese /  
black walnut

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pumpkin risotto / aged gouda

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parsnip cooked in a salt crust / lingonberry / waffles /  
horseradish / porcini mushroom

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“Kalter Hund” (chocolate biscuit cake) / plum /  
condensed milk ice cream

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 date, mustard cress and buckwheat	18.90 EUR
char with saffron essence, cauliflower and pink pepper	17.90 EUR
beetroot with lentil hummus, goat cheese and black walnut	16.90 EUR
jerusalem artichoke soup with lardo, eel and coconut	17.90 EUR
homemade ravioli with walnut, pear and shellfish	20.90 EUR
pumpkin risotto with aged gouda	16.90 EUR

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## main courses

duet of bavarian beef tenderloin and ribeye, cooked in hay-salt crust with turnip, brussels sprout leaves, quince and jus

38.90 EUR

zander from "Köppelmühle", cooked in a salt crust with white bean, flower sprout, pearl onion and ancient pepper

36.90 EUR

parsnip cooked in a salt crust with lingonberry, waffles, horseradish and porcini mushroom

33.90 EUR

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## dessert and cheese

"Kalter Hund" (chocolate biscuit cake) with plum and condensed milk ice cream

14.90 EUR

labneh with apricot and poppy seed

14.90 EUR

baked camembert with kale and blackcurrent ice cream

16.90 EUR

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

16.90 EUR