

# MENU

## salt crust- menu-meat

beef tartare / oxtail praline / essence / carrot oil / chili

\*

barley risotto / salsiccia / pickles / parmesan

\*

duo of bavarian beef tenderloin and entrecôte cooked in a  
hay- salt crust / beets / cime di rapa / jus

\*

meringue / lemon crème / sorbet / oreo

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

# MENU

## salt crust- menu-fish

char / cucumber / shiitake / buttermilk / apricot

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bavarian prawn / leek / celery / essence / chili

\*

salmon trout cooked in a salt crust / smoke / pak choi /  
artichoke / beurre blanc

\*

baked goat cheese / truffle honey / fig

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

pea flan / cream cheese / radish / pea essence

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cauliflower / remoulade sauce / braised shallots

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porto bello mushrooms cooked in a salt crust /  
chervil root / monk's beard / lentil jus / blood orange

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quark dumpling / scarlet runner bean / pear  
/ pumpkin seed oil

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

# MENU

## starter and intermediate courses

hand-cut beef tartare with oxtail praline,  
essence, carrot oil and chili

19.90 EUR

char with cucumber, shiitake, buttermilk  
and apricot

19.90 EUR

pea flan with cream cheese, radish and  
pea essence

16.90 EUR

barley risotto with salciccia, pickles  
and parmesan

17.90 EUR

bavarian prawn with leek, celery, essence  
and chili

18.90 EUR

cauliflower with remoulade and  
braised shallots

16.90 EUR

# MENU

## main courses

duet of bavarian beef tenderloin and ribeye, cooked in hay-salt crust with beets, cime di rapa, purée and jus

38.90 EUR

salmon trout from "Köppelmühle", cooked in a salt crust with smoke, pak choi, artishoke and beurre blanc

36.90 EUR

porto bello mushrooms cooked in a salt crust with chervil root, monk's beard, lentil jus and blood orange

33.90 EUR

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## dessert and cheese

meringue with lemon cream, lemon sorbet  
and oreo

14.90 EUR

baked goat cheese with truffle honey and fig

16.90 EUR

quark dumpling with scarlet runner bean and pear

14.90 EUR

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

16.90 EUR