

# SPEISEKARTE

## Salzkrusten- Menu

Variation of hand-cutted beef tartar with cucumber relish/  
backed feta cheese with eggplant/ wild garlic soup

\*

Homemade Raviolis with ricotta, peas and mint (optional)

\*

Choice between filet of a bavarian young bull with white  
asparagus from greece, chickpeas, spinach  
and cardamom- jus  
or

„Catch of the Day“

Fresh Fish Filet accompanied with fried green asparagus,  
lenses, yellow tomatoes and saffron -velouté  
(both main dishes cooked in a crust of salt)

\*

Rhubarb-crumble, white chocolate and strawberry-sorbet  
or  
variation of international and local cheese

price per person for 3 course:	€	53,90
optional course	€	12

# SPEISEKARTE

## STARTERS

- Chinese cabbage with chick-peas, pomegranate, avocado and tahina 13 €
- Backed feta cheese with eggplant, figs and chilli-mayonnaise 16,5 €
- Wild garlic soup with scallop 13 €
- Burrata with confit-tomatoes, broad beans and pines 14,5 €
- Hand-cut beeftartar of Bavarian Young Bull with cucumber-relish 16,9 €
- Yellow radicchio salad, sweet-sour turnips, beetroot sprout and caesar dressing 14,5 €

# SPEISEKARTE

## PASTA

Homemade Tagliatelle with prawns in Lemon-Tomatensugo 15,5 €

Homemade Raviolis with ricotta cheese, peas and mint 16,5 €

Fresh Tagliatelle with beef tenderloins stripes in spicy Curry-Coconutmilk-sauce 16,5 €

Homemade Tagliatelle with Piemont black spring truffles 18 €

# SPEISEKARTE

## RISOTTO

Fregola sarda with eggplants and confit egg 17,5 €

Risotto venere with redwine, green asparagus  
and Tyrolean bacon 18,5 €

Asparagus cooked in a saltcrust with dates,  
tahina and red spring onions (vegetarian) 22,5 €

# SPEISEKARTE

## SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea saltcrust with fried green asparagus, lenses, yellow tomatoes and saffron -velouté

(minimum two people)

**P.p. 32,50 €**

Filet of a Bavarian Young Bull with white asparagus from greece, chickpeas, spinach and cardamom- jus

(minimum two people)

**P.p. 35,5 €**

## SWEET AND SALTY

Rhubarb-crumble, white chocolate and strawberry-sorbet

**10,5 €**

Curd strudel, saffron, pear and hazelnut ice-cream

**9,5 €**

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

**13,5 €**