

SPEISEKARTE

Salzkrusten- Menu

Variation of hand-cutted beef tartar with burrata cheese /
Hamachi with cabbage kimchi / chestnut-cream soup

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Homemade Raviolis filled with porcini mushrooms, ricotta
and parmigiano cheese (optional)

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Choice between filet of a bavarian young bull with savoy,
pumpkin, cranberries and sherry-jus
or

„Catch of the Day“

Fresh Fish Filet accompanied with beetroots, potato-cream
and tarragon- velouté
(both main dishes cooked in a crust of salt)

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Warm chocolat cake with mango-sorbet
or
variation of international and local cheese

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

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STARTERS

Chinese cabbage with chick-peas, pomegranate, avocado and tahina 13 €

Hamachi with cabbage kimchi, green papaya and sweet-sour pumpkin 15,5 €

Chestnut- cream soup with black truffles 11,5 €

Confit prawns with quinoa and curry 15,5 €

Hand-cut Bavarian Young Bull with burrata mozzarella cheese 15,9 €

Dandelion salad with quince and fried artichokes 13 €

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PASTA

Homemade Tagliatelle with prawns in Lemon-Tomatensugo 14,9 €

Homemade Raviolis filled with porcini mushrooms, ricotta and parmigiano cheese 16,5 €

Fresh Tagliatelle with beef tenderloins stripes in spicy Curry-Coconutmilk-sauce 15,5 €

Homemade Tagliatelle with Piemont black winter truffles 15 €

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RISOTTO

Risotto with saffron and taleggio-cheese 15,5 €

Risotto venere with redwine, prawns and Tyrolean bacon 16,5 €

72h marinated pumpkin cooked in a saltcrust with peccorino-cream and veel jus (vegetarian) 18,5 €

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SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea saltcrust with beetroots, potato-cream and tarragon- velouté

(minimum two people)

P.p. 32,50 €

Filet of a Bavarian Young Bull with savoy, pumpkin, cranberries and sherry-jus

(minimum two people)

P.p. 35,5 €

SWEET AND SALTY

Warm chocolate cake with homemade mango sorbet

10,5 €

Cremé brûléé with pomegranade and pistachios ice

9,5 €

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

11,5 €