

# SPEISEKARTE

## Salzkrusten- Menu-Meat

beeftatar / backed chicory / quince

\*

Homemade Tagliolini / black truffles  
(optional)

\*

Twice of bavarian filet and entrecôte / parsnip / black  
chanterelles / savoy / port wine-sauce

\*

Warm chocolate cake / tangerine / vanilla ice-cream

or

bavarian raw milk cheese / tomato-jam / Sour Dough  
Bread

price per person	3 - courses	56,90	EUR
Intermezzo optional		12,00	EUR

# SPEISEKARTE

## Salzkrusten- Menu-Fish

Ceviche of bavarian prawn / blood orange /  
Macadamia / tropea onion

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Char caviar / celery / aioli / chives / egg yolk  
(optional)

\*

salmon trout from the Koppelmühle / smoked potato  
cream / salsify / beets / fish-veluté

\*

Lavender Crème Brûlée / pear-honey sorbet

or

bavarian raw milk cheese / tomato-jam / Sour Dough  
Bread

price per person	3 - courses	53,90	EUR
Intermezzo optional		12,00	EUR

# SPEISEKARTE

## Salzkrusten- Menu-Vegetarian

Pumpkin patty / red cabbage / pumkin-seeds /  
garden cress

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Risotto venere / goatcheese / pomegranate  
(optional)

\*

Twice of chestnut / spinach / autumn truffles

\*

Curd noodles / chocolate / caramel / plum  
or  
bavarian raw milk cheese / tomato-jam / Sour Dough  
Bread

price per person	3 - courses	53,90	EUR
Intermezzo optional		12,00	EUR

# SPEISEKARTE

## Starters

handcutted beef-tatar with baked chicory and quince	16,90	EUR
Ceviche of the Bavarian prawn with blood orange, macadamia and tropea onions	15,90	EUR
Pumpkin patties with red cabbage, pumpkin seeds, and garden cress	14,90	EUR
Hokaido-pumpkin soup with pumpkin-seeds oil, sturgeon, and Attila cress	12,90	EUR
Homemade Tagliolini with black truffles	15,90	EUR
Risotto venere with goatcheese and pomegranate	15,90	EUR
Char with celery, Aioli, chives, and egg yolk	13,90	EUR

# SPEISEKARTE

## Main- courses

twice of bavarian filet and entrecôte cooked in a hay-saltcrust with parsnip, black chanterelles, savoy, and port wine-sauce

35,90 EUR

salmon trout from the Koppelmühle cooked in a saltcrust with smoked potato cream, salsify, beets and fish-velouté

32,90 EUR

Twice of chestnut with fresh spinach, grilled autumn truffles and vegetables sauce

30,90 EUR

# SPEISEKARTE

## Sweets and cheese

Warm chocolate cake with tangerine and vanilla ice-cream

14,90 EUR

Lavender Crème Brûlée with homemade pear-honey sorbet

12,90 EUR

Curd noodles with caramel and plum

14,90 EUR

Potato hash browns, espuma of mountain cheese, quince and 2 decades old balsamico

14,90 EUR

bavarian raw milk cheese with tomato-jam, sour dough bread

15,90 EUR