

# SPEISEKARTE

## Salzkrusten- Menu

Variation of hand-cutted beef tartar with autumn Truffles /  
Hamachi with cabbage kimchi / procini mushrooms soup

\*

Choice between filet of a bavarian young bull with kale, oat  
root, cranberries, smoked burrata cheese and veel-jus  
or

„Catch of the Day“

Fresh Fish Filet accompanied with twice of pumpkin, pea  
pods, avokado and velouté  
(both main dishes cooked in a crust of salt)

\*

Backed plum-roll with vegan chocolate mousse and  
homemade sorbet  
or  
variation of international and local cheese

€ 53,90

### optional as intermezzo:

Ravioli filled with polenta and sage-sorbet

€ 12

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## STARTERS

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

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

Porcini- mushrooms soup with grilled prawns 11,5 €

Burrata mozzarella confit tomatoes and sultanas 14,5 €

Hand-cut Bavarian Young Bull with autumn Truffles from Piemont 15,9 €

Chicory salad with grapefruit, beetroot, mixed-pickles and goat-cheese 13 €

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## PASTA

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

Homemade Raviolis filled with creamy polenta Parmeggiano cheese and sage sorbet 16,5 €

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

Homemade Tagliatelle with Piemont black autumn truffles 15 €

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## RISOTTO

Risotto with variation of pumpkins	15,5 €
Risotto venere with redwine, prawns and Tyrolean bacon	16,5 €
Grilled polenta with three kinds of cabbage, roasted mushrooms, shitake-cream, smoked peperoni and jus of vegetables (vegan and vegetarian)	18,5 €

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## SALZKRUSTE CLASSICS

"Catch of the day" cooked in a sea saltcrust with twice of pumpkin, pea pods, avokado and velouté

(minimum two people)

**P.p.** 31,50 €

Filet of a Bavarian Young Bull with kale, oat root, cranberries, smoked burrata cheese and veel-jus

(minimum two people)

**P.p.** 34,5 €

## SWEET AND SALTY

Backed plum-roll with vegan chocolate mousse and homemade sorbet

9,5 €

Crème Brûlée with sea-buckthorn and fried cake

9,5 €

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

11,5 €