

SPEISEKARTE

salt crust- menu-meat

beef tatar / chanterelle / lemon / pepper / mayo

*

homemade pasta / black truffle

*

twice of bavarian beef tenderloin and entrecôte cooked
in a hay- salt crust / red sweet pepper / green
asparagus / potato / smoked gravy

*

tartlets / cherry / mascarpone / chocolate

or

variation of bavarian raw milk cheese / tomato-jam /
sour dough bread

price per person	3-couse	59,90	EUR
dine in between		12,00	EUR

wine pairing

3-couse each 0,1 l	24,00	EUR
4-couse each 0,1l	32,00	EUR

SPEISEKARTE

salt crust- menu-fish

bavarian prawn / zucchini blossom / veins / wild herbage

*

garden cucumber / yoghurt / coriander / baked eel

*

pike cooked in saltcrust / smoked trout / chanterelle /
caviar / celery / velouté

*

spanish traditional cheesecake / rhubarb / caramel
or
variation of bavarian raw milk cheese / tomato-jam /
sour dough bread

price per person	3-couse	56,90	EUR
dine in between		12,00	EUR

wine pairing

3-couse each 0,1 l	24,00	EUR
4-couse each 0,1l	32,00	EUR

SPEISEKARTE

salt crust – menu-vegetarian

smoked burrata / sundries tomatos / walnut oil

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japanese pancake / garden radish / sprout /
coriander / black garlic

*

king oyster mushroom cooked in salt crust / wild
asparagus / sweetcorn / asian lettuce

*

strawberry / pumpkin seed oil ice cream / brittle

or

variation of bavarian raw milk cheese / tomato-jam /
sour dough bread

price per person	3-couse	52,90	EUR
dine in between		12,00	EUR

wine pairing

3-couse each 0,1 l	24,00	EUR
4-couse each 0,1l	32,00	EUR

SPEISEKARTE

starter and intermediate courses

hand cutted beef tatar with chanterelles, lemon, pepper and mayo	17,90	EUR
bavarian prawn with zucchini blossom, veins and wild herbage	16,90	EUR
smoked burrata with sundries tomatos and walnut oil	15,90	EUR
homemade pasta and black truffle	16,90	EUR
garden cucumber with yoghurt, coriander and baked eel	13,90	EUR
japanese pancake with garden radish, sprouts, coriander and black garlic	15,90	EUR

SPEISEKARTE

main courses

twice of bavarian beef tenderloin and entrecôte,
cooked in a hay-salt crust with chanterelles, lemon,
pepper and homemade mayo

37,90 EUR

pike cooked in saltcrust with smoked trout,
chanterelles, caviar, celery and velouté

34,90 EUR

king oyster mushrooms cooked in saltcrust with wild
asparagus, sweetcorn and asian lettuce

31,90 EUR

SPEISEKARTE

dessert and cheese

tartlets with cherries, mascarpone and chocolate	14,90	EUR
spanish traditional cheesecake with rhubarb and caramel	14,90	EUR
strawberries with pumpkin seed oil ice cream and brittle crunchy sweet	12,90	EUR
goat cheese with baked peach and very old balsamico vinegar	14,90	EUR
variation of bavarian raw milk cheese with tomato-jam and homemade sour dough bread	15,90	EUR