

# SPEISEKARTE

## salt crust- menu-meat

beef tatar / sheep's milk cheese / green tomato

\*

celery / egg yolk / black truffle

\*

twice of bavarian beef tenderloin and entrecôte cooked  
in a hay- salt crust / white asparagus / potato /  
mushroom cream

\*

tartlets / rhubarb / sweet woodruff

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

cooked eel / spinach / smoked apple / horseradish

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wild garlic soup / bavarian prawn

\*

salmon trout from the „Köppelmühle“ cooked in  
saltcrust / garden vegetables / pernod-foam

\*

waffle / white chocolate / strawberry

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

burrata / green asparagus / turnip / coriander

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broccoli-curd cheese-ravioli / brown butter / almond

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white asparagus cooked in salt crust / potato /  
sauce hollondaise

\*

dark chocolate / pear / hemp oil / vanilla

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 sheep's milk cheese and green tomato	17,90	EUR
cooked eel with spinach, smoked apple and horseradish	16,90	EUR
burrata with green asparagus, turnip and coriander	15,90	EUR
celery with egg yolk and black truffle	16,90	EUR
wild garlic soup with bavarian prawn	13,90	EUR
broccoli-curd cheese-ravioli with brown butter and almond	15,90	EUR

# SPEISEKARTE

## main courses

twice of bavarian beef tenderloin and entrecôte,  
cooked in a hay-salt crust with white asparagus,  
potato and mushroom foam

37,90 EUR

salmon trout from the „Köppelmühle“ cooked in  
saltcrust with garden vegetables and pernod-foam

34,90 EUR

german white asparagus cooked in saltcrust with  
young potatos and sauce hollondaise

31,90 EUR

# SPEISEKARTE

## dessert and cheese

tartlets with rhubarb and sweet woodruff	14,90	EUR
waffle with white chocolate and strawberries	14,90	EUR
dark chocolate with pear, hemp oil and vanilla	12,90	EUR
“scamorza samosa” (cheese) with sweet tomato jam	14,90	EUR
variation of bavarian raw milk cheese with tomato-jam and homemade sour dough bread	15,90	EUR