

# SPEISEKARTE

## salt crust- menu-meat

beef tatar / cucumber / yoghurt / mint / beetroot

\*

yellow boletus ravioli / ricotta / parmesan

\*

twice of bavarian beef tenderloin and entrecôte cooked  
in a hay- salt crust / eggplant / pepper / potato /  
truffle sauce

\*

blueberry pancake / pistachio ice cream

or

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

price per person	3-couse	61,90	EUR
dine in between		13,00	EUR

wine pairing

3-couse each 0,1 l	27,00	EUR
4-couse each 0,1l	36,00	EUR

# SPEISEKARTE

## salt crust- menu-fish

bavarian prawn / roasted watermelon / green pepper

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gazpacho / rapeseed oil / garden cress / baked sturgeon

\*

salmon trout in saltcrust and smoked / cabbage turnip /  
caviar / garden lovage

\*

tartelettes / plum / curd cheese ice cream

or

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

price per person	3-couse	57,90	EUR
dine in between		13,00	EUR

wine pairing

3-couse each 0,1 l	27,00	EUR
4-couse each 0,1l	36,00	EUR

# SPEISEKARTE

## salt crust – menu-vegetarian

roasted goat cheese / black chanterelle / tomato /  
old balsamico

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“parmigiana di melanzane”

\*

neapolitan pumpkin cooked in salt crust / anise /  
green cabbage

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poached peach / vanilla / raspberries  
or

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

price per person	3-couse	53,90	EUR
dine in between		13,00	EUR

wine pairing

3-couse each 0,1 l	27,00	EUR
4-couse each 0,1 l	36,00	EUR

# SPEISEKARTE

## starter and intermediate courses

hand cutted beef tatar with cucumber, mint,  
yoghurt and beetroot

17,90 EUR

bavarian prawn with roasted watermelon and green  
pepper

16,90 EUR

roasted goat cheese with black chanterelle, tomato  
and old balsamico

15,90 EUR

yellow boletus ravioli with ricotta and parmesan

19,90 EUR

gazpacho with rapeseed, garden cress and baked  
sturgeon

14,90 EUR

“parmigiana di melanzane”

15,90 EUR

# SPEISEKARTE

## main courses

twice of bavarian beef tenderloin and entrecôte,  
cooked in a hay-salt crust with eggplant, pepper,  
potato and truffle sauce

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

blueberry pancake with pistachio ice-cream

14,90 EUR

tartelettes with plum and curd cheese ice cream

14,90 EUR

poached peach with vanilla and raspberries

12,90 EUR

camembert with green cabbage and mountain  
cranberry

14,90 EUR

variation of bavarian raw milk cheese with tomato-  
jam and homemade sour dough bread

15,90 EUR