

MENU

salt crust- menu-meat

beef tatar / leek / mountain pepper / mayo

*

risotto venere / green tomatoes / matured parmesan

*

twice of bavarian beef tenderloin and entrecôte cooked
in a hay- salt crust / potatoes / brussels sprout leaves /
cranberries / pepper cream sause

*

lemon / baisier / chocolate

or

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

price per person	3-couse	62,90	EUR
dine in between		14,00	EUR

wine pairing

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

MENU

salt crust- menu-fish

char / spinach / hollandaise / mustard seed

*

tagliatelle / bavarian prawn / tropea red onion

*

zander cooked in saltcrust / "büsumer" crabs / wild
broccoli / chives / velouté

*

tartelettes / blood orange / chocolate ice cream

or

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

price per person	3-couse	59,90	EUR
dine in between		14,00	EUR

wine pairing

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

MENU

salt crust – menu-vegetarian

burrata / affumicata / tomato / olive / capers / sea-fennel

*

gnocchi / ricotta / pistachiospesto / ancient gouda

*

two kinds of chestnuts cooked in saltcrust /
cranberries / king oyster mushrooms / truffle sauce

*

curd noodles / plum / sorbet

or

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

price per person	3-course	54,90	EUR
dine in between		14,00	EUR

wine pairing

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

MENU

starter and intermediate courses

- hand cutted beef tatar with leek, mountain pepper
and mayo
17,90 EUR
- char with spinach, hollandaise and mustard seeds
16,90 EUR
- burrata and affumicata with tomato, olive,
pistachiopesto and ancient gouda
15,90 EUR
- risotto venere with green tomato, 36 months ancient
parmesan
16,90 EUR
- homemade tagliolini with bavarian prawn and red
tropea onions
17,90 EUR
- homemade gnocchi with ricotta, pistachiopesto and
ancient gouda
15,90 EUR

MENU

main courses

twice of bavarian beef tenderloin and entrecôte,
cooked in a hay-salt crust with potatoes, brussels
sprouts leaves, pepper cream sauce

37,90 EUR

zander cooked in saltcrust with "büsumer" crabs,
wild broccoli, chives and velouté sauce

35,90 EUR

two kinds of chestnut cooked in saltcrust with king
oyster mushrooms and truffle sauce

32,90 EUR

MENU

dessert and cheese

lemon with baisier and chocolate

14,90 EUR

tartelettes with blood orange and chocolate ice cream

14,90 EUR

curd noodles with plum and sorbet

14,90 EUR

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

15,90 EUR