

MENU

salt crust- menu-meat

beef tatare / striped beetroot / black cumin / garden cress

*

tagliatelle / tomato / olives / capers / sea fennel

*

duett of bavarian beef tenderloin and entrecôte cooked
in a hay- salt crust / white asparagus / potato / moral
cream jus

*

curd dumplings / chocolate / rhubarb

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

bavarian shrimp / broccoli / pearl onion / shellfish cream /
bell pepper

*

risotto / green asparagus / aged gouda

*

golden trout cooked in saltcrust / peas / broad beans /
smoked meat / lovage / pernod velouté

*

tartelettes / blood orange / chocolate ice cream

or

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

price per person	3-course	59,90	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

we pay attention to regional products and prepare fresh dishes like bread and pasta ourselves

MENU

salt crust – menu-vegetarian

chestnut falafel / garden cucumber / yogurt / mint

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gnocchi / wild garlic pesto / ricotta

*

white asparagus from the salt crust / churros /
parmesan sabayone / watercress

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basque cheesecake / peanut ice cream / quince
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 0,1 l	36,00	EUR

MENU

starter and intermediate courses

hand-cut beef tartare with striped beets, black cumin, and garden cress

17.90 EUR

bavarian shrimp with broccoli, pearl onions, shellfish cream, and bell pepper

16.90 EUR

chestnut falafel with garden cucumber, yogurt, and mint

15.90 EUR

handmade tagliatelle with tomatoes, olives, capers, and sea fennel

16.90 EUR

risotto with green asparagus and aged gouda

17.90 EUR

homemade gnocchi with wild garlic pesto and ricotta

15.90 EUR

MENU

main courses

duet of bavarian beef fillet and ribeye, cooked in hay-salt crust, with white asparagus, potato, and morel cream

37.90 EUR

golden trout from "Köppelmühle", cooked in salt crust, with peas, broad beans, smoked meat, lovage, and pernod velouté

35.90 EUR

white asparagus from the salt crust, with churros, parmesan sabayone, and watercress

32.90 EUR

MENU

dessert and cheese

curd dumplings with chocolate and rhubarb

14.90 EUR

crème brûlée tartlets with currant and meringue

14.90 EUR

basque cheesecake with peanut ice cream and quince

14.90 EUR

variety of bavarian raw milk cheese with tomato jam and
homemade sourdough bread

15.90 EUR