

# MENU

## salt crust- menu-meat

beef tatare / sheep's milk cheese / green tomato /  
smoked meet

\*

tagliolini / black truffle

\*

duett of bavarian beef tenderloin and entrecôte cooked  
in a hay- salt crust / green asparagus / potato / pepper

\*

tartelettes / white chocolate / cherries / elderflower  
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

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

# MENU

## salt crust- menu-fish

ceviche of bavarian shrimp / broad bean / red onion / chili

\*

wild garlic risotto / wild asparagus

\*

zander cooked in salt crust / white asparagus / peas /  
crustacean foam

\*

curd noodles / strawberries / coconut / almond  
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

cauliflower falafel / radish / mint / yogurt

\*

gnocchi / tomato / hijack / olive / parmesan cheese

\*

white asparagus from the salt crust / smoked  
burrata / rhubarb / potato

\*

fried peach / goat fresh cheese / balsamico

or

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

price per person	3-couse	54,90	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

## starter and intermediate courses

hand-cut beef tartare with sheep's milk cheese, green tomato and smoked meet

17.90 EUR

ceviche of bavarian shrimp with broad bean, red onion and chili

16.90 EUR

cauliflower falafel with radish, mint and yogurt

15.90 EUR

handmade tagliolini with black truffle

16.90 EUR

wild garlic risotto with wild asparagus

17.90 EUR

homemade gnocchi with tomato, hijacks, olive and parmesan cheese foam

15.90 EUR

# MENU

## main courses

duet of bavarian beef fillet and ribeye, cooked in hay-salt crust, with green asparagus, potato and peppers

37.90 EUR

zander from "Köppelmühle", cooked in salt crust, with white asparagus, peas, crustacean foam

35.90 EUR

white asparagus from the salt crust, with smoked burrata, rhubarb and potato

32.90 EUR

# MENU

## dessert and cheese

tartelettes with white chocolate, cherries and elderflower

14.90 EUR

curd noodles with strawberries, coconut and almond

14.90 EUR

fried peach with goat fresh cheese and balsamico

14.90 EUR

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

15.90 EUR