

## Starters

### **Rolled Angus Carpaccio**

Three sauces, pine nuts, English celery, parmesan chip, lamb's lettuce ..... Euro 18,50

### **Tatar of Salmon**

Lime, creme fraiche, red music, hash browns ..... Euro 18,50

### **Marinated Northern Sea Shrimp**

Potato and horseradish salad, mini cress, lettuce sauce ..... Euro 16,50

### **Chickpeas-mint mousse**

Aubergine cream, Shiitake mushrooms, Pomegranate, chili vinaigrette ..... Euro 13,50

### **Variation of green sauce**

Onsen egg, smoked trout ..... Euro 14,50

### **Angus beef tatar**

Avocado, Aioli, Horseradish foam, dill cucumber sorbet ..... Euro 18,50

### **Starter Variation**

„A little bit of Everything“ ..... Euro 20,50

## *Soups*

### **Cauliflower foam soup**

Stone mushroom flan, Enoki mushrooms ..... Euro 12,50

### **Caramelized carrot ginger soup**

Oranges, carrots chip ..... Euro 12,50

## *Fishes*

### **Fillet of wolf bass**

Parmesan fennel, curry risotto

Cooked in foil on peace / from 2 persons ..... Euro 28,50

### **Sous vide cooked salmon**

Pea puree, Morel vegetables, green asparagus ..... Euro 26,50

### **Scallops, carrot-blood orange puree**

Spinach, lime butter, Smoked herring caviar ..... Euro 31,50

## *Main Courses*

### **Fillet of beef**

Yellow and red beet, navata mashed potatoes, chimichurri jus ..... Euro 33,50

### **Pink Roasted Lamb chops and roulade**

filled with almonds and olives, Saffron-gnocchi, lavender tomato confit ..... Euro 28,50

### **The best of veal - Fillet, braised shank, ragout, saddle**

Beans, colorful tomatos, basil, spaghetti chitarra ..... Euro 28,50

### **Corn poulard breast supreme**

Stuffed potato praline, zucchini spaghetti ..... Euro 26,50

### **Rip of Duroc Pork**

Mushroom risotto, baby carrots, sugar snap peas, pepper foam ..... Euro 26,50

### **Saddle and fried sausage of wild boar**

Fir-treetop-jelly, cabbage puree, broccoli, pepper brittle ..... Euro 28,50

### **Beetroot, Green core briquettes**

Fregola Sarda, broccoli, almond foam ..... Euro 21,50

## *Dessert*

### **Liquid chocolate soufflé**

Rhubarb butter ice cream, rhubarb ragout ..... Euro 13,50

### **Creme Brullé**

Medlar sorbet, Calvados sabayone ..... Euro 13,50

### **Yoghurt mousse tartlets**

Pistachios, raspberry, white chocolate ..... Euro 13,50

### **No bake coconut cake**

Pineapple salad, lime sorbet ..... Euro 13,50

### **Mousse of sweet potato**

Mango mint sorbet, green apple, cashew crumble ..... Euro 13,50

### **Dark chocolate mousse**

Vanilla cream, chocolate cake, salty caramel ice cream ..... Euro 13,50

### **Dessert Variation**

„A little bit of Everything“ ..... Euro 16,50

### **Cheese Selection**

Fruitbread, chutney ..... Euro 16,50