MENU DU JOUR

3 COURSE MENU
STARTER | MAIN COURSE | DESSERT

STARTERS

TATAKI OF BLACK FOREST BEEF
coriander | radish | shiitake mushrooms | spring leek

OR

PROVENÇAL FISH SOUP
Sauce Rouille | roasted bread

MAIN COURSES

LAMB SHANK
– ROASTED IN AROMATES –
root vegetables | rosemary polenta

€ 39,50 – STARTER OR DESSERT
€ 49,00 – 3-COURSE MENU

FILLET OF SPINED LOACH
– FRIED IN MUSTARD BUTTER –
mashed potatoes with beet root

€ 44,50 – STARTER OR DESSERT
€ 54,00 – 3-COURSE MENU

CONFIT FILLET OF SKREI
lemon butter | wild garlic risotto

€ 49,00 – STARTER OR DESSERT
€ 58,00 – 3-COURSE MENU

FOR TWO PEOPLE
CUTLET OF VEAL
creamy kohlrabi | mushroom gnocchi
PRICE PER PERSON
€ 51,00 – STARTER OR DESSERT
€ 61,00 – 3-COURSE MENU

DESSERT

VANILLA CRÈME BRÛLÉE
rhubarb compote | marbled vanilla and rhubarb ice cream

From six people we only serve one uniform menu.

Ⓥ Our staff will be happy, to recommend you vegetarian / vegan dishes.

You can order until 1.30 pm. Please respect that our restaurant closes at 3 pm.

STARTERS

PROVENÇAL FISH SOUP   13,50
  Sauce Rouille | roasted bread

SALTWATER SHRIMPS – SAUTEED   –   26,50
  eggplant | braised bell pepper | smoked bell pepper mayonnaise
  black garlic | arugula

TATAKI OF BLACK FOREST BEEF   24,50
  coriander | radish | shiitake mushrooms | spring leek

MARINATED GOOSE FOIE GRAS   36,00
  Sauternes jelly | glazed apples | roasted brioche

MAIN COURSES

LAMB SHANK – ROASTED IN AROMATES –   40,00
  root vegetables | rosemary polenta

FILLET OF SPINED LOACH – FRIED IN MUSTARD BUTTER –   42,00
  mashed potatoes with beet root

CONFIT FILLET OF SKREI   51,00
  lemon butter | wild garlic risotto

<u>FOR TWO PEOPLE</u>
CUTLET OF VEAL   PRICE PER PERSON   51,50
  creamy kohlrabi | mushroom gnocchi

DESSERTS

CARAMEL ECLAIR   17,90
  chocolate cream | mango and banana ragout | passionfruit | banana ice cream

VANILLA CRÈME BRÛLÉE   17,90
  rhubarb compote | marbled vanilla and rhubarb ice cream

CHEESE FROM THE TROLLEY   from 20,00