

Empfehlung des Küchenchefs

5 - G a n g - M e n ü

A M U S E

Sauerteigbrot | aufgeschlagene Braune Butter | Seed Cracker | Frischkäse

B E E F T A T A K I

Kartoffel | Austernpilze | Sriracha Mayo | Radieschen

G E B R A T E N E J A K O B S M U S C H E L

Jakobsmuschel | Soffrito | Aioli | Rettich | Nussbuttercrumble

P I L Z - R A V I O L I

BBQ Maishuhn | geschmortes Weißkraut | Creme de Volaille

G E S C H M O R T E S R I N D E R B Ä C K C H E N

Rösti | Wilder Brokkoli | glasierte Karotten | Demiglace

T O N K A B O H N E N M O U S S E

Weißer Schokolade | Mandel | Cassis

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Vorspeisen

BROTZEIT – 16 –

Rohschinken | Calabrese | Oliven | Kapernbeeren | aufgeschlagen Braune Butter | Sauerteigbrot

BEEF TATAKI – 17 –

Knusprige Kartoffel | Austernpilze | Sriracha-Mayo | Radieschen

ROTE BEETE TATAR – 14 –

Karamellisierter Ziegenkäse | Walnüsse | Buttermilch Emulsion | geröstetes Schwarzbrot

CAESAR SALAT – 9 –

Romana Salat | Kirschtomaten | Croutons | Parmigiano Reggiano | Caesar Dressing

Warme Vorspeisen

JAKOBSMUSCHEL – 17 –

Soffrito | Aioli | Rettich | Nussbuttercrumble

WARM GERÄUCHERTER LACHS – 17 –

Rösti | Sauerrahm | Dill | Lachskaviar

TAGLIOLINI | GARNELEN – 16 –

Gegrillte Garnelen | Confierte Tomate | Zitrone | Krustentierschaum

TAGLIOLINI | TRÜFFEL – 20 –

Schwarzer Trüffel | Trüffel Jus | Parmigiano Reggiano

Hauptgerichte

GEGRILLTE MAISHUHNBRUST – 28 –

Pilz-Ravioli | geschmortes Weißkraut | Hühnerhautcrumble | Creme de Volaille

ROSA GEBRATENES GOP-RUMPSTEAK – 39 –

Rinderbäckchen | Rosmarin-Kartoffel | Wintergemüse | Portweinjus

KNUSPRIG GEBRATENES LACHSFILET – 29 –

Kürbisrisotto | Birne | steirisches Kürbiskernöl | Rieslingschaum

GRATINIERTER HEILBUTT – 34 –

Bouillabaisse | Garnele | Rouille | Sauerteigbrot

Beilagen

BUNTER ZUPFSALAT – 7 –

Kirschtomaten | Radieschen | Gurken | Honig-Senf Dressing

KNOBLAUCHBROT – 7 –

Sauerteigbrot | Knoblauch-Kräuter Butter

TRÜFFEL FRITTEN – 8 –

Knusprige Fritten | schwarzer Trüffel | Trüffel-Mayo

Desserts

SCHOKO UND PISTAZIE – 11 –

Warmer Schokoladenkuchen mit flüssigem Kern | Nuss Crumble | Pistazieneis

TONKABOHNENMOUSSE – 12 –

Weißer Schokolade | Mandel | Cassis Sorbet

Chef's Recommendation

5 - Course - Menu

A M U S E

sourdough bread | whipped brown butter | seed crackers | cream cheese

B E E F T A T A K I

potato | oyster mushrooms | sriracha mayo | radishes

P A N - S E A R E D S C A L L O P

scallop | soffrito | aioli | radish | brown butter crumble

M U S H R O O M R A V I O L I

BBQ corn-fed chicken | braised white cabbage | chicken cream sauce

B R A I S E D B E E F C H E E K S

Hash Browns | wilder broccoli | glazed carrots | Demiglace

T O N K A B E A N M O U S S E

white chocolate | almond | blackcurrant

– 89 –

Starters

BROTZEIT – 16 –

cured ham | calabrese salami | olives | caper berries | whipped brown butter | sourdough bread

BEEF TATAKI – 17 –

crispy potato | oyster mushrooms | sriracha mayo | radishes

BEE TROOT TARTARE – 14 –

caramelized goat cheese | walnuts | buttermilk emulsion | toasted black bread

CAESAR SALAD – 9 –

romaine lettuce | cherry tomatoes | croutons | parmigiano reggiano | caesar dressing

Warm starters

SCALLOPS – 17 –

soffrito | aioli | radish | brown butter crumbles

WARM SMOKED SALMON – 17 –

hashbrown | sour cream | dill | salmon caviar

TAGLIOLINI | PRAWNS – 16 –

grilled prawns | confit tomatoes | lemon | shellfish foam

TAGLIOLINI | TRUFFLE – 20 –

truffle | truffle jus | parmigiano reggiano

Main Dishes

GRILLED CORN-FED CHICKEN BREAST – 28 –

mushroom ravioli | braised cabbage | creme de volaille

GRILLED STRIPLOIN – 39 –

braised beef cheeks | rosemary potatoes | winter vegetables | port wine jus

CRISPY PAN-FRIED SALMON – 29 –

pumpkin risotto | pear | pumpkin seed oil | white wine foam

GRATINATED HALIBUT – 34 –

bouillabaisse | prawn | rouille | sourdough bread

Sides

MIXED SALAD - 7 -

cherry tomatoes | radish | cucumber | honey-mustard dressing

GARLIC BREAD - 7 -

sourdough bread | garlic-herb butter

TRUFFLE FRIES - 8 -

crispy fries | truffle | truffle-mayo

Desserts

CHOCOLATE & PISTACHIO - 11 -

warm chocolate cake with a molten centre | nut crumble | pistachio ice cream

TONKABEAN MOUSSE - 12 -

white chocolate | almond | blackcurrant sorbet