

Empfehlung des Küchenchefs

5 - G a n g - M e n ü

A M U S E

Sauerteigbrot | aufgeschlagene Braune Butter | Seed Cracker | Frischkäse

K A L T G E R Ä U C H E R T E R S A I B L I N G

Grüne Gazpacho | Gemüse Tatar | Granny Smith

G E G R I L L T E R O K T O P U S

Nduja | Rote Paprika | Cashew | Sauerampfer

R A V I O L I A L A R A G O U T

San Marzano Tomate | Sauce Mornay | Romana Salat

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 | Grüner Spargel | Morchel | Demi Glace

K A R O T T E N K U C H E N

Vanille | Apfel | Orange | Sauerrahmeis

P E T I T F O U R S

– 97 –

Vorspeisen

MARINIERTER WEISSER SPARGEL – 18 –

Burrata | Tomate | Granatapfel | Himbeer-Vinagrette

BEEF TATAKI – 18 –

Knusprige Kartoffel | Pilze | Sriracha-Mayo | Radieschen

CHARCUTERIE – 16 –

Rohschinken | Calabrese | Antipasti | Aufgeschlagene Braune Butter | Sauerteigbrot

KALT GERÄUCHERTER SAIBLING – 17 –

Grüne Gazpacho | Gemüse Tatar | Granny Smith

Warme Vorspeisen

SPARGELCREMESUPPE – 10 –

Spargel | Croutons | Schnittlauch

GEGRILLTER OKTUPUS – 18 –

Nduja | Roter Paprika | Cashew | Sauerampfer

VIELFALT VON DER GARNELE – 22 –

Tagliolini | Salzzitrone | Aioli

TRÜFFEL TAGLIOLINI – 26 –

Schwarzer Trüffel | Trüffel Jus | Parmigiano Reggiano

Hauptgerichte

G E G R I L L T E S W A G Y U F L A P S T E A K – 4 8 –

Rinderbäckchen | Rosmarin-Kartoffel | Frühlingsgemüse | Morchel-Rahmsauce

G E D Ü N S T E T E R W E I S S E R S P A R G E L – 2 2 –

Petersilienkartoffel | Hollandaise oder Polonaise

mit Wiener Schnitzel – 14 –

mit Honig-Krusten-Schinken – 7 –

C O N F I E R T E R Z A N D E R – 3 1 –

Junge Erbsen | Wildreis | Chorizo | San Marzano Tomaten

S A I B L I N G M Ü L L E R I N – 3 3 –

Zweierlei Spargel | Petersilien Kartoffel | Blattspinat | Hollandaise

G L A S I E R T E R P O R T O B E L L O P I L Z – 2 5 –

Beluga Linsen | geblämmter Lauch | Nuss Crumble | Kimchi-Mayo

Beilagen

BUNTER ZUPFSALAT – 7 –

Kirschtomaten | Radieschen | Gurken | Honig-Senf Dressing

CAESAR SALAT – 9 –

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

KNOBLAUCHBROT – 6 –

Sauerteigbrot | Knoblauch-Kräuter Butter

SAUERTEIGBROT SPEZIAL – 8 –

Sauerteigbrot | Nduja | Knoblauch-Kräuter Butter | Schnittlauch

TRÜFFEL FRITTEN – 9 –

Knusprige Fritten | schwarzer Trüffel | Trüffel-Mayo

Desserts

SCHOKO UND PISTAZIE – 11 –

Warmer Schokoladenkuchen mit flüssigem Kern | Nuss Crumble | Pistazieneis

KAROTTENKUCHEN – 12 –

Vanille | Apfel | Orange | Sauerrahmeis

Chef's Recommendation

5 - Course - Menu

AMUSE

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

COLD SMOKED CHAR

Green gazpacho | vegetable tatar | Granny Smith

GRILLED OCTOPUS

Nduja | red bell pepper | cashew | sorrel

RAVIOLI A LA RAGOUT

San marzano tomato | sauce morney | romaine lettuce

BRAISED BEEF CHEEKS

Hash browns | green asparagus | morrels | demiglace

CARROT CAKE

Vanilla | apple | orange | sourcream ice cream

PETIT FOURS

Starters

MARINATED WHITE ASPARGUS – 18 –

Burrata | Tomato | Pomegranate | Raspberry Vinaigrette

BEEF TATAKI – 18 –

Crispy potato | oyster mushrooms | sriracha mayo | radishes

CHARCUTERIE – 16 –

Prosciutto | calabrese | antipasti | whipped brown butter | sourdough bread

COLD SMOKED CHAR – 17 –

Green gazpacho | vegetable tatar | Granny Smith

Warm starters

ASPARAGUS SOUP – 18 –

Asparagus | Croutons | Chives

GRILLED OCTOPUS – 18 –

Nduja | red bell pepper | cashew | sorrel

VARIETY OF SHRIMP – 22 –

Tagliolini | salted lemon | aioli

TRUFFLE TAGLIOLINI – 26 –

Truffle | truffle jus | parmigiano reggiano

Main Dishes

GRILLED WAGYU FLAP STEAK – 48 –

Beef Cheeks | Rosemary Potatoes | Spring Vegetables | Morel Cream Sauce

STEAMED WHITE ASPARAGUS – 22 –

Parsley Potatoes | Hollandaise or Polonaise

with Wiener Schnitzel – 14 –

with Honey-Crusted Ham – 7 –

CONFIT PIKE PERCH – 31 –

Fresh peas | wild rice | chorizo | San Marzano tomatoes

CHAR À LA MÜLLERIN – 33 –

Two kinds of asparagus | Parsley potatoes | Leaf spinach | Hollandaise sauce

GLAZED PORTOBELLO MUSHROOM – 25 –

Beluga lentils | seared leeks | nut crumble | Kimchi mayo

Sides

MIXED SALAD – 7 –

Cherry tomatoes | radish | cucumber | honey-mustard dressing

CAESER SALAT – 9 –

Romana salat | croutons | Parmigiano Reggiano | cherry tomatoes | Caesar dressing

GARLIC BREAD – 7 –

Sourdough bread | garlic-herb butter

SOURDOUGH BREAD SPECIAL – 8 –

Sourdough bread | Nduja | garlic and herb butter | chives

TRUFFLE FRIES – 8 –

Crispy fries | truffle | truffle-mayo

Desserts

CHOCOLATE & PISTACHIO – 11 –

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

CARROTCAKE – 12 –

Vanilla | apple | orange | sourcream ice cream