

kleine Tafel (starter)

Wild garlic foam soup with ricotta - gnocchi	6,00
Fried scallop with peas - mint puree, orange blossom gel and pumpernickel - Crumble	11,00
Grilled baby artichokes with marinated carrots, beetroot crepes and raspberry	9,00
Poultry in brickenig with avocado - mush, radishes and wild herbs	10,00
Appetizer-tasting-Flight 3 pieces	14,00

Große Tafel (main dishes)

Wild garlic - barley - risotto with carrot, pink berries and buttermilk foam	14,00
Fried tuna with sesame seeds, enoki mushrooms, teriyaki reduction and marinated papaya	25,00
Braised leg of lamb with thyme - Jus, baked rice leaf, Parsley root puree and herb salad	19,00
Grilled veal steak with mustard crust, Port Jus, sauteed green asparagus, tomatoes and Dauphin potatoes	22,00
Poached monkfish marinated with olive oil and herbs, Noilly Prat Espuma, Lime - Fumet, Pointed cabbage and tomatoes - ravioli	21,00

