

MENU

salt crust- menu-meat

beef tartare / pumpkin seed oil / mayo / pumpkin

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ravioli / truffle / fig

*

duet of bavarian beef tenderloin and entrecôte cooked in
a hay- salt crust / smoked parsnip / cranberry / sherry
butter jus

*

quark dumplings / plum / cardamom ice cream

or

variation of bavarian raw milk cheese / tomato-jam /
sourdough bread

price per person	3-course	65,90 EUR
dine in between		14,00 EUR
	wine pairing	
3-course each 0,1 l		27,00 EUR
4-course each 0,1 l		36,00 EUR

MENU

salt crust- menu-fish

char / black tea / buckwheat / lime / smoke / broccoli

*

pumpkin soup / fried prawn / yogurt

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salmon trout cooked in salt crust / pointed cabbage /
lardo ham / sweet potato / thyme

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white chocolate / pistachio / blackcurrant

or

variation of bavarian raw milk cheese / tomato-jam /
sourdough bread

price per person	3-course	64,90 EUR
dine in between		14,00 EUR

wine pairing

3-course each 0,1 l	27,00 EUR
4-course each 0,1 l	36,00 EUR

MENU

salt crust – menu-vegetarian

romaine lettuce / parmesan / capers / pine nuts /
tomato

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gnocchi / pistachio / black walnut / aged gouda

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neapolitan pumpkin cooked in salt crust / portobello
mushroom / béarnaise sauce

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taleggio / tropea onion / wild pepper / potato
or

variation of bavarian raw milk cheese / tomato-jam /
sourdough bread

price per person	3-course	56,90 EUR
dine in between		14,00 EUR

wine pairing

3-course each 0,1 l	27,00 EUR
4-course each 0,1 l	36,00 EUR

MENU

starter and intermediate courses

hand-cut beef tartare with pumpkin, seed oil and mayo	18.90 EUR
char with black tea, buckwheat, lime, smoke and broccoli	17.90 EUR
grilled romaine lettuce with parmesan, capers, pine nuts and tomato	16.90 EUR
handmade ravioli with truffle and fig	20.90 EUR
pumpkin soup with fried prawn and yogurt	17.90 EUR
homemade gnocchi with pistachios, black walnut and aged gouda	16.90 EUR

MENU

main courses

duet of bavarian beef tenderloin and ribeye, cooked in hay-salt crust, with smoked parsnip, cranberry and sherry butter jus

38.90 EUR

salmon trout from "Köppelmühle", cooked in salt crust, with pointed cabbage, lardo ham, sweet potato and thyme

36.90 EUR

neapolitan pumpkin from the salt crust, with baked portobello mushroom and béarnaise sauce

33.90 EUR

MENU

dessert and cheese

quark dumplings with plum and cardamom ice cream

14.90 EUR

white chocolate with pistachio and blackcurrant

14.90 EUR

taleggio with tropea onion wild pepper and potato

16.90 EUR

variation of bavarian raw milk cheese with tomato jam and
homemade sourdough bread

16.90 EUR