

Menu

Fried scallops with apricots, pine nuts and lettuce	23 €
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Allgäu beef fillet cooked sous vide fermented pepper green asparagus potatocake	38 €
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Crème Brûlée with berries and cream ice cream	12 €
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69 €

Appetizers

Gratinated goat cheese with beetroot and leaf salad	14 €
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Goose liver terrine with apple, pistachio and brioche	22 €
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Fried quail breast with black nuts, cranberries and lettuce	19 €
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Yellow fin tuna tartare with ginger and wasabi	17 €
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Soups

Creamy parsley root soup with croutons	9 €
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Fish soup with fine fish, rouille, cheese and croutons	14 €
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Intermediate courses

Baked sweetbreads with sugar snap peas	19 €
Grilled pulp and wild shrimp, lobster foam and tomato sugo	22 €

Fish

Fried yellow fin tuna with sesame, lime, risotto and curry foam	36 €
Fried monkfish on potato cream and sugar snap peas	38 €

Main courses

Herb risotto with Bimi, pine nuts and Parmesan	19 €
Melted spinach dumplings with pear walnuts and parmesan	19 €
Duck breast on mashed potatoes and Romanesco	29 €
Braised ox cheeks with mashed potatoes and vegetables	26 €
Saddle of veal with morel cream on green asparagus and baked potatoes	37 €