

SIGNATURE MENU

A CULINARY EXPERIENCE WITH INTENSE FLAVORS
FROM THE KITCHEN OF CHEF JOSCHUA TEPNER

CARROT & SUGAR SNAP PEAS VG

Picual olive oil | fermented garlic | brazil nut

Jurtschitsch, Kamptal

Belle Naturell

* * *

BRAISED CAULIFLOWER LO

Antonius caviar | egg yolk from Taubentalerhof | citrus fruit

Gérard Bertrand, Languedoc-Roussillon

Cigalus

* * *

PULPO

Crustacean stock | rouille sauce | green apple | wild herbs

Roxanich, Kroatien

Potrose

* * *

FILET OF BEEF & SHORT RIB LO

Apricot | green asparagus from Berderhof | dandelion

Baron de Ley, Rioja

Gran Reserva

* * *

MOUSSE OF STRAWBERRY

Meringue | lime | mint

Karthäuserhof, Moselle

Late harvest

5 COURSE MENU € 139

wine pairing € 82

LUNCH MENU

CREAMSOUP OF ASPARAGUS

basil | confit cherry tomato | pine nuts

* * *

DUET OF BLACK PUDDING AND SCALLOP

Sherry jus | creamy mashed potatoes | green apple | fried onions

or with

the daily recommendation

* * *

CRÈME BRÛLÉE

Seasonal fruits | vanilla ice cream

2 COURSE LUNCH-MENU € 59

3 COURSE LUNCH-MENU € 69

Alle Preise in Euro und inklusive Mehrwertsteuer

T – Tradition V – Vegetarisch ; VG – Vegan ; GF – Glutenfrei ; LF – Laktosefrei ; LO – Lokal

STARTERS

CARROT & SUGAR SNAP PEAS VG Picual olive oil fermented garlic brazil nut	€ 28
TOMATOES BY ORGANIC FARM FRINGS LO Burrata citrus fruit black olive	29
CRUSTACEAN COCKTAIL T Cocktail sauce horseradish lettuce mango	39
HALF DOZEN FINE DE CLAIRE OYSTERS T Shallot vinaigrette chester bread lemon	48
PRUNIER ST. JAMES CAVIAR Toast shallot egg yolk egg white crème fraîche	
optional	
15g	75
30g	130

SOUP

CRUSTACEAN FOAM SOUP Confit red-tailed shrimp sauce Rouille potato-olive oil ragout	21
ESSENCE OF YOUNG PEA LF Poultry ragout peas crispy bacon	21

SALADS

SALAD VARIATION VG balsamic dressing tomato cucumber toasted traditional bread chip	21
optional with	
Gratiné german goat cheese	29
Fried filet of salmon	34
Fried turbot	38
Slices of sirloin	42

DAILY RECOMMENDATION

47 € each

MONDAY

GUINEA FOWL TERRINE

Morel jus | Allerlei from the pea

TUESDAY

FILET MIGNON

Herb butter | french fries | small salad

WEDNESDAY

COQ AU VIN

Root vegetables | Mushrooms | Grenaille potatoes

THURSDAY

OUR BRISKET OF BEEF (cold cut) LO GF T

Tomato and herb vinaigrette | fried potatoes | salad

FRIDAY

BREADED FILET OF PLAICE

Beurre Blanc | sautéed spinach | glazed potatoes

SATURDAY

ZURICH-STYLE VEAL STEW GF

wild mushroom cream | potato hash browns | Salad

SUNDAY

CLASSIC SUNDAY ROAST GF T

Port wine jus | truffled mashed potatoes
seasonal vegetables

MAIN COURSES

ROASTED BLACK PUDDING LO T Shallots mashed potatoes glacéed apple wedge	€ 32
DUMPLING OF TOMATO & SPINACH LO VG Vegan cream cheese wild herbs red cabbage rice crunch	34
WIENER SCHNITZEL LF Pickled cranberry homemade potato salad	47
FRIED FILET OF TURBOT GF Yoghurt sautéed chanterelles pickled cherries	49
ROASTED BREAST OF CORN-FED CHICKEN LO Caper jus salad hearts corn semolina pecorino	42

Alle Preise in Euro und inklusive Mehrwertsteuer

T – Tradition V – Vegetarisch ; VG – Vegan ; GF – Glutenfrei ; LF – Laktosefrei ; LO – Lokal